

## **#1251 - Crockpot Chicken and Ramen**

(by Shirley McNevich)

6 boneless/skinless chicken breasts OR skinless chicken thighs  
16 oz. baby carrots (washed and cut into coin shaped pieces)  
1/2 cup chopped celery  
1 - 8oz. can sliced bamboo shoots (drained)  
1 - 8oz. can sliced water chestnuts (drained)  
2 - 3oz. ramen noodles (chicken flavor)  
32oz. chicken broth  
1 cup sugar snap peas  
2 green onions (chopped)  
salt and pepper to taste

Salt and pepper each chicken breast--add carrots, celery, bamboo shoots, water chestnuts, ONE of the ramen noodles seasoning packets, chicken breasts, and chicken broth to the crockpot--put the lid on, turn heat to low and cook 7-8 hours. When ready to serve use tongs to remove the chicken breasts and cut them into bite sized pieces and return them to the crockpot--stir. Break both ramen noodles packages using your hands and put the broken noodles into the crockpot--stir. Add the sugar snap peas and the chopped green onions--turn crockpot heat on high, stir and cook ten minutes or until noodles are done (with lid on the crockpot). Add second seasoning pack if you wish.

## **#1252 - Sour Cream Strawberry Salad**

(by Shirley McNevich)

1 - 6oz. box strawberry Jell-O  
1 - 8oz. can Dole crushed pineapple (drained)  
2 - 10oz. bag frozen sliced strawberries (thawed--do NOT drain)  
1 cup boiling water  
3 bananas (peeled and sliced into coin shaped pieces--don't slice until ready to add)  
1 cup chopped walnuts (optional)  
1 pint Breakstone's sour cream

In a large pot add Jell-O and boiling water--stir until dissolved. Add drained crushed pineapple, thawed strawberries (and juice), sliced bananas and nuts--stir until mixed. Scoop half of the mixture into a 2

qt. casserole dish and refrigerate it for 2 hours or until firm. Remove from refrigerator, spoon all of the sour cream over the top and smooth it out. Scoop the rest of the strawberry mixture on top of the sour cream. Refrigerate overnight before serving.

### **#1253 - Brown Sugar Coconut Cake**

(by Shirley McNevich)

1 2/3 cup flour  
1 cup white sugar  
1/2 tsp. salt  
2 1/2 tsp. baking powder  
1/3 cup Crisco shortening  
1 egg  
2/3 cup milk  
1 tsp. vanilla

Frosting: 3 TBSP melted butter; 4 TBSP cream; 2/3 cup Domino's dark brown sugar (packed); 1/2 cup Baker's angelflake coconut

In a mixer add white sugar, shortening and egg--beat. Add salt--beat. Add baking powder and vanilla--beat. Add milk--beat. Slowly add flour--beat until mixed then beat for 3 minutes. Pour batter into a 9 x 13 greased cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Frosting: in a bowl add melted butter and cream--stir. Add brown sugar--stir until mixed. Add coconut--stir. When cake is done, remove from oven and spread frosting on HOT cake. Turn oven to broil and put cake in the oven under the broiler until frosting starts to bubble. Cool completely.

### **#1254 - Rhubarb Crunch**

(by Shirley McNevich)

1 cup flour (sift after measuring)  
3/4 cup Quaker quick oats  
1 cup Domino's dark brown sugar (packed)  
1/2 cup melted butter  
1 tsp. cinnamon  
4 cups diced rhubarb  
1 cup white sugar  
2 TBSP cornstarch  
1 cup water  
1 tsp. vanilla

In a bowl add sifted flour, oats, brown sugar, melted butter and cinnamon--mix with your hands until crumbly. Press HALF of the crumb mixture into the bottom of a greased 9 x 13 cake pan. Spread the diced rhubarb on top of the crumb mixture. In a saucepan over NO heat add white sugar and corn starch--stir. Slowly add the water and stir while adding so cornstarch doesn't get lumpy. Add vanilla--stir. Turn heat on medium and cook/stir the cornstarch mixture until it gets thick and clear. Pour the hot mixture evenly over the diced rhubarb. Sprinkle the other half of the crumb mixture over the top of the cornstarch mixture. Bake at 350 degrees for 1 hour. Cut into squares and serve warm (with a little cold milk poured on top if you wish).

### **#1255 - Cake Pan Cheesecake**

(by Aunt Eileen [Knouse] Carter)

1 1/2 cups graham cracker crumbs  
1/3 cup melted butter  
3 TBSP white sugar  
3 - 8oz. Philadelphia cream cheese (softened)  
3/4 cup white sugar  
1 tsp. vanilla  
3 eggs

In a bowl add graham cracker crumbs, melted butter and 3 TBSP white sugar--stir until mixed. Press the mixture into the bottom of a greased 9 x 13 cake pan. In a mixer add cream cheese--beat. Add vanilla and 3/4 cup white sugar--beat. Add eggs--beat until smooth. Pour batter into the cake pan over the graham cracker crust. Bake at 350 degrees for 30 minutes or until center is almost set. Cool completely, then refrigerate overnight. If you wish, you can top the cheesecake with your favorite pie filling (strawberry, blueberry, cherry, etc.).

### **#1256 - Vanilla Cookies**

(by Shirley McNevech)

1 cup butter  
1 cup white sugar  
2 eggs  
2 tsp. vanilla  
3 cups flour  
1/2 tsp. baking soda

1 tsp. salt

Frosting: 1/2 box Domino's powdered sugar (1 lb. size); 1 stick Parkay margarine; 2 tsp imitation vanilla; 1.5 TBSP milk

In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla, baking soda and salt--beat. Slowly add flour--beat. Flour your counter, place the batter on top of the flour, and flour the top of the batter--roll out with a rolling pin to about 1/4" thick. Cut batter with cookie cutters. Place cookies on to greased cookie sheets. Bake at 375 degrees for 8 minutes. Remove cookies from trays and place on paper towels until they are room temperature. Frosting: feed powdered sugar, margarine, 2 tsp. vanilla and milk in mixer--beat. The longer you beat it the creamier it gets. Use food coloring to make the color you desire. Frost the cookies.

### **#1257 - Peanut Butter Cupcakes**

(by Shirley McNevich)

1/2 cup Jif peanut butter  
2 cups flour (measure, then sift)  
1/2 cup Crisco  
2 tsp. baking powder  
1 tsp. vanilla  
1/2 tsp. salt  
1 1/2 cups Domino's dark brown sugar (packed)  
3/4 cup milk  
2 eggs

In a mixer add peanut butter and Crisco--beat. Add vanilla--beat. Add eggs--beat. Add brown sugar--beat. Add salt, baking powder--beat. Add milk--beat. Slowly add sifted flour--beat. Put cupcake liners into muffin tins. Fill each liner 1/2 full with peanut butter batter. Bake at 375 degrees for 15-20 minutes--press the tops to see if they spring back. If they spring back, they're done. Cool completely, and then lightly frost each cupcake with smooth peanut butter or your own frosting recipe.

### **#1258 - Cake Flour Coconut Cupcakes**

(by Shirley McNevich)

2 1/4 cups cake flour (sift after measuring)

1 1/2 cups white sugar  
2 tsp. baking powder  
1 tsp. salt  
1/3 cup canola oil  
1 cup milk  
1 1/2 tsp. vanilla  
2 eggs  
Baker's angelflake coconut (for sprinkling)

Separate the eggs--in a mixer add the egg whites and 1/2 cup white sugar--beat until peaks form, then set aside. In a mixer add 1 cup white sugar, canola oil, and egg yolks--beat. Add baking powder, salt and vanilla--beat. Add milk slowly--beat. Slowly add cake flour--beat until smooth. Remove bowl from mixer and add beaten egg whites--stir until mixed. Put cupcake liners into muffin tins. Fill each liner 1/2 full with batter. Sprinkle some of the coconut on top of each cupcake. Bake at 375 degrees for 12-15 minutes or until they spring back into shape when touched lightly.

#### **#1259 - Mini M & M Bars**

(by Shirley McNevich)

3/4 cup Parkay margarine  
1 1/2 cups white sugar  
3 eggs  
1 tsp. vanilla  
1 cup flour  
1/2 cup Hershey's cocoa  
1/4 tsp. salt  
1 tsp. baking powder  
1 bag mini M & M's

In a mixer add Parkay, white sugar, eggs and vanilla--beat. Add cocoa, salt and baking powder--beat. Slowly add flour--beat until smooth. Pour batter into a greased 9 x 13 cake pan. Spread as many mini M & M's over the top as you wish. Bake at 350 degrees for 25 minutes (do not overbake). Cool completely, and then cut into bars or squares.

#### **#1260 - Brown Sugar Cheesecake**

(by Shirley McNevich)

1 1/2 cups graham cracker crumbs  
1/3 cup white sugar  
1/3 cup butter (melt after measuring)  
3 - 8oz. Philadelphia cream cheese (softened)  
1 cup Libby's canned pumpkin  
2/3 cup Domino's dark brown sugar (packed)  
1/4 cup good quality maple syrup  
2 tsp. vanilla  
3 slightly beaten eggs  
1/2 cup caramel ice cream topping (comes in a jar)

In a bowl add graham cracker crumbs, white sugar and melted butter--stir. Press the graham cracker mixture into the bottom (and slightly up the side) of a 9" springform cheesecake pan. Bake the crust at 325 degrees for 9 minutes--cool completely after baking. In a mixer add cream cheese--beat. Add brown sugar, maple syrup and vanilla--beat. Add pumpkin--beat. Remove bowl from mixer--add slightly beaten eggs to the batter and fold them in using a spoon. Pour batter on top of the cooled crust in the springform pan. Bake at 325 degrees for 1 hour or until almost set. Cool completely, then drizzle caramel ice cream topping over the top of the cheesecake. Refrigerate overnight.

### **#1261 - Brown Sugar Oatmeal Cake**

(by Shirley McNevich)

1 cup Quaker quick oats  
1 1/2 cups boiling water  
1 cup white sugar  
1 cup Domino's dark brown sugar (packed)  
1/2 cup butter  
2 eggs  
1 1/2 cups flour  
1 tsp. baking soda  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon  
Frosting: 6 TBSP butter; 1/2 cup Domino's dark brown sugar (packed); 1 cup Baker's angelflake coconut; 1/2 cup chopped nuts (optional); 1 tsp. vanilla

In a bowl add oats and boiling water--stir, then let it sit for 20 minutes. In a mixer add 1/2 cup butter, white sugar, 1 cup brown sugar--beat. Add eggs--beat. Add baking soda, baking powder, salt and cinnamon--

--beat. Add cooled oat mixture--beat. Add flour slowly--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a saucepan over low heat add 6 TBSP softened butter--stir and melt the butter. Add 1/2 cup brown sugar--stir until dissolved. Add coconut, chopped nuts and vanilla--stir and cook over low heat about 5 minutes until thickened. Spread frosting over the cake. Once it cools to room temperature, refrigerate the cake.

### **#1262 - Cinnamon Ball Cake**

(by Shirley McNevich)

2 loaves frozen bread dough (thawed)  
1 stick butter (melted)  
1 cup white sugar  
3 tsp. cinnamon  
1 cup chopped walnuts or chopped pecans

In a microwave safe bowl add the butter--melt the butter in the microwave. In a separate bowl add white sugar and cinnamon--stir until mixed. Spray a bundt cake pan with Pam. Pinch the bread dough into walnut sized pieces, then roll each dough ball in the melted butter, then in the cinnamon/sugar mixture. Once coated, place the coated dough ball in the bundt pan. Repeat with all dough balls making layers where necessary. Sprinkle chopped nuts in between dough ball layers as you add dough balls, and sprinkle remaining chopped nuts over the top layer. Cover the pan with Saran wrap and let the dough rise on your counter until it doubles in size (about an hour). Remove Saran wrap, then cover the bundt cake pan with foil. Bake (covered) at 350 degrees for 30 minutes. Remove the foil then bake 15 minutes uncovered.

### **#1263 - Pineapple Carrot Cake**

(by Grace Rosenblum - friend)

2 cups flour  
2 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
2 tsp. cinnamon  
1 tsp. nutmeg  
1 3/4 cups white sugar

1 cup canola oil  
3 eggs  
1 tsp. vanilla  
2 cups shredded carrots  
1 cup Baker's angelflake coconut  
1 cup Dole crushed pineapple (drained)  
1 cup chopped walnuts  
Frosting: 2 cups Domino's powdered sugar; 1 - 3oz. Philadelphia cream cheese (softened); 1 stick butter (softened); 1 tsp. vanilla; 2 tsp. milk (if needed)

Sift the flour, baking soda, baking powder, salt, cinnamon, and nutmeg into a bowl--set aside. In a mixer add canola oil, white sugar and eggs--beat. Add vanilla--beat. Add shredded carrots, coconut and walnuts--beat. Add flour mixture slowly--beat until smooth. Remove bowl from mixer--add drained crushed pineapple and stir with a spoon. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 40-45 minutes. Cool completely. Frosting: in a mixer add butter and cream cheese--beat. Add 1 tsp. vanilla--beat. Add powdered sugar slowly--beat until creamy. If too thick, add the 2 tsp. milk--beat. Frost the cake, then refrigerate.

### [#1264 - Whooppee Pie Cake](#)

(by Shirley McNevich)

1 box Devil's food cake mix (with pudding in the mix)  
1 - 3.5oz. box Jell-O INSTANT chocolate pudding mix  
4 eggs  
1/4 cup canola oil  
1 1/2 cups milk  
Filling: 2/3 cup white sugar; 1 cup Crisco shortening; 1 cup milk; 1 - 3.5oz. box Jell-O INSTANT vanilla pudding

In a mixer add cake mix powder, chocolate pudding mix, eggs, canola oil and 1 1/2 cups milk--beat on low until blended, then beat on high for 2 minutes. Line TWO 9 x 13 cake pans with wax paper. Pour half of the batter into each cake pan. Bake at 350 degrees for 15 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a mixer add white sugar, Crisco--beat. Add 1 cup milk--beat. Add vanilla pudding mix--beat until thick. Remove both cakes from the cake pans--peel off the wax paper. Put one cake back into a cake pan (flat side up). Frost the flat top of this cake with the filling. Place the other cake (flat side down) carefully on top of the filling.



## **#1265 - Turkey Pot Pie**

(by Shirley McNevich)

- 1 - 10.75oz. can Campbell's cream of chicken soup
- 1 cup chopped/cooked turkey
- 1 2/3 cups frozen mixed vegetables
- 1 cup Bisquick
- 1/2 cup milk
- 1 egg
- 1 cup water
- 1/2 tsp. salt

Grease a 9" pie plate. In a saucepan add the water, salt and the mixed vegetables--cook over medium heat 5-7 minutes, then drain. In a bowl add soup, drained mixed vegetables and chopped turkey--stir. In a separate bowl add the egg--beat. Add the Bisquick and the milk to the beaten egg--stir. Scoop the turkey mixture into the greased pie plate. Spoon the Bisquick batter over the top of the turkey mixture--spread the batter with a spoon to make sure the whole top is covered. Place the pie plate on top of a cookie sheet (to catch drips). Bake at 400 degrees for 30 minutes or until browned.

## **#1266 - Shrimp Bread Appetizer**

(by Shirley McNevich)

- 1 loaf French bread
- 1/3 cup olive oil
- 1 garlic clove (minced)
- 2 - 4oz. cans mini salad shrimp (drained)
- 1/4 tsp. basil
- 1 - 8oz. Philadelphia cream cheese (softened)

Cut the bread into 1" thick slices, then cut each slice in half horizontally. Place the slices (cut sides up) on to ungreased cookie sheets. In a bowl add olive oil and minced garlic--stir. Brush each bread slice with the olive oil mixture. Bake at 400 degrees for 5-10 minutes or until lightly browned (be careful the bottoms don't burn). In a bowl add drained shrimp and basil--toss. Remove bread from oven. Spread cream cheese on top of each bread slice. Put a small spoonful of the shrimp mixture on top of the cream cheese on each bread slice.

## **#1267 - Frozen Coconut Punch**

(by Shirley McNevich)

1 - 2 liter bottle Sprite (chilled)  
1 - 46oz. bottle Dole pineapple juice (chilled)  
1 - 20oz. bottle Dole pineapple juice (chilled)  
8oz. Coco Lopez cream of coconut (a little over half of a 16oz. can;  
add more if you wish; in most grocery stores you will find it in the aisle  
with the mixed drink items)  
2 quarts premium vanilla ice cream

Set the ice cream on your counter until it gets soft. In a large plastic bowl add softened ice cream and all pineapple juice--stir until mixed. Add cream of coconut--stir until mixed. Slowly add Sprite and stir after each addition--continue until all of the Sprite is in the mixture. Pour the mixture into four separate plastic bowls. Put the lids on the bowls and freeze them until they make a thick slush. When ready to serve remove one bowl, stir the mixture, and pour it into a large serving pitcher--pour into glasses. If the mixture has frozen past the slush stage, let it sit on the counter a few minutes before trying to stir it. Remove other bowls as needed, letting them thaw when necessary. It melts pretty quickly so it's not a good idea to try putting all of the mixture into a punch bowl and serving it from there.

## **#1268 - Chicken and Tomatoes**

(by Shirley McNevich)

2 1/2 lbs. boneless/skinless chicken breasts  
salt and pepper to taste  
2 TBSP canola oil  
2 cups uncooked rice  
1 chopped onion  
2 1/2 cups chicken broth  
1 - 16oz. can chopped tomatoes  
1 cup salsa (mild, medium or hot)  
1 tsp. garlic powder  
1 - 10oz. box frozen peas (thawed and drained)

Cut the chicken breasts into bite sized pieces--add canola oil to a skillet. Add chicken pieces--salt and pepper chicken to your taste, and then brown the chicken pieces over medium heat. Remove chicken pieces from skillet--set aside. Put skillet back on burner--add rice and

chopped onion--cook and stir for 5 minutes. Add chicken broth, chopped tomatoes, salsa, garlic powder and peas to the rice mixture--stir and bring to a boil, then add chicken pieces. Turn heat to simmer, add a lid and simmer the mixture for 25-30 minutes or until hot and rice is fully cooked.

### **#1269 - Beer Bread**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

3 cups SELF-RISING flour  
3 TBSP white sugar  
1 - 16oz. bottle of your favorite beer  
2 TBSP or more butter (melted)

In a large bowl add flour and white sugar--stir. Add the beer--mix with your hands or with a pastry blender until it forms a dough ball. Grease a bread loaf pan. Put the dough into the greased bread pan and work it around with your fingers until the bottom of the pan is covered. Bake at 350 for 45 minutes. Remove from oven, use a brush to baste the whole top of the bread with the melted butter, return to oven and bake 15 minutes longer.

### **#1270 - Nut and Spice Cookies**

(by Shirley McNevich)

1 1/2 cups chopped pecans OR chopped walnuts  
4 cups flour  
1 cup white sugar  
1/3 cup water  
1 tsp. cinnamon  
1 tsp. baking powder  
1/4 cup Brer Rabbit LIGHT molasses  
1 tsp. allspice  
3/4 cup Parkay margarine

In a bowl add flour, chopped pecans/chopped walnuts, and baking powder--stir and set aside. In a large saucepan over low heat add white sugar, light molasses, water, allspice and cinnamon--stir and bring to a boil. Once boiling, remove from heat and add Parkay--stir until Parkay melts. Slowly add flour mixture to the hot mixture--stir. Let the mixture sit on the counter until it's room temperature, then refrigerate it for 1 hour. Remove dough from refrigerator--divide the

dough into four equal parts. Take out one on the four dough pieces--return other dough to the refrigerator. Shape the first piece of dough into a round ball. Flour your countertop, place the first dough ball on the flour, and lightly flour the top of the dough. Use a rolling pin to roll the dough 1/8" thick. Use any shape cookie cutters to cut your cookies. Remove other dough from refrigerator--repeat with all cookie dough. Place cut cookies on to greased cookie sheets. Bake at 350 degrees for 8-10 minutes. Cool cookies, then frost or glaze if desired.

### **#1271 - Pineapple Carrots**

(by Shirley McNevich)

3 cups coin shaped carrot pieces  
1/2 tsp. salt  
4 green onions (chopped)  
1/4 cup pineapple juice  
2 TBSP honey  
2 TBSP butter  
1 TBSP cider vinegar  
1 tsp. cornstarch  
1 tsp. soy sauce

In a saucepan add carrot pieces and salt--cover with water, bring to a boil and cook until almost tender--drain and pour them into a bowl. Dissolve the cornstarch in the pineapple juice. Use the same saucepan and add chopped green onions, pineapple juice/cornstarch, honey, butter, cider vinegar, and soy sauce--cook and stir over low heat until boiling. Once boiling, add the carrots--cook and stir until carrots are hot.

### **#1272 - Easy Baked Ham**

(by Shirley McNevich)

1 - 8lb. to 12lb. smoked boneless ham (thawed)  
1 - 12lb. size Reynolds plastic cooking bag  
1/2" water at the bottom of the bag

Spray the inside of the cooking bag with Pam. Unwrap the ham and place it inside the cooking bag. Place the bag/ham inside of a roast pan or cake pan. Pour water in the open end of the bag until it is about 1/2" full of water. Tie the bag shut. Use a sharp knife to poke 5 or 6 holes in the top of the bag. Bake at 350 degrees for 3 1/2 to 4

hours (at 2 hours, open the bag and turn the ham over). Increase the cooking time for larger ham. Use a large fork to poke the ham and test for tenderness.

### **#1273 - Molasses Spice Cookies**

(by Dot Hafer - friend)

3/4 cup shortening (equal parts of butter and Parkay margarine)  
1 cup white sugar + extra white sugar for rolling  
1 egg  
1/4 cup Brer Rabbit green label baking molasses  
2 tsp. baking soda  
1/2 tsp. cloves  
1/2 tsp. ginger  
1 tsp. cinnamon  
1/2 tsp. salt  
2 1/4 cups flour

Place butter/margarine mixture into a microwave safe bowl--microwave until melted. In a mixer add melted butter/margarine, white sugar, egg and molasses--beat. Add baking soda, cloves, ginger, cinnamon and salt--beat. Slowly add flour--beat. Refrigerate batter for a few hours until very cold. Remove batter from refrigerator, roll batter into walnut sized balls, and roll each cookie ball in white sugar until coated. Place cookie balls on to greased cookie sheets. Use the bottom of a glass (sprayed with Pam) and press each cookie flat. Bake at 375 degrees for 8-10 minutes.

### **#1274 - Toffee Squares**

(by Shirley McNevich)

4 1/2 cups Quaker quick oats (uncooked)  
1 cup Domino's dark brown sugar (packed)  
1 1/2 sticks butter (melted)  
1/2 cup Kayro corn syrup  
1 TBSP vanilla  
1/2 tsp. salt  
1 - 12oz. bag Nestle's semi-sweet chocolate chips  
2/3 cup chopped nuts

In a bowl add quick oats, dark brown sugar, melted butter, corn syrup, vanilla and salt--stir with a spoon until mixed. Grease a 10" x 15" jelly

roll pan. Press the oat mixture into the greased pan--use the back of a spoon to press the mixture. Bake at 400 degrees for 18-20 minutes or until browned. Remove from oven; spread the chocolate chips on top of the hot mixture. After a few minutes when chocolate is melting, use a knife to spread the melted chocolate bits evenly. Sprinkle the nuts over the top of the melted chocolate. Cool completely. Cut into squares or bars.

### **#1275 - Chocolate Cherry Cookies**

(by Shirley McNevich)

3/4 cup white sugar  
1 stick butter (softened)  
3 TBSP butter (softened)  
2 eggs  
1 tsp. vanilla  
1 - 12oz. bag Nestle's semi-sweet chocolate chips  
2 cups Quaker quick oats (uncooked)  
1 1/2 cups flour  
1 tsp. baking powder  
1/4 tsp. salt  
2 - 10oz. jars maraschino cherries (drained, then patted dry with paper towels)

In a mixer add white sugar and all of the butter--beat. Add eggs and vanilla--beat. Pour 1 cup of the chocolate bits into a microwave safe bowl--melt them in the microwave. Pour melted chocolate in to the batter--beat. Add quick oats, baking powder and salt--beat. Slowly add flour--beat. Cover the mixer bowl with Saran wrap and refrigerate for 4 hours. Remove batter from refrigerator. Shape the cookie dough into 1" size balls. Place cookie balls on to greased cookie sheets. Place one cherry on to each cookie ball and using your thumb press down on the cherry until the cookie flattens. Bake at 350 degrees for 10-12 minutes or until cookies are set. Cool completely, and then melt remaining chocolate chips. Drizzle melted chocolate on to the cooled cookies.

### **#1276 - Quick Frosting/Icing**

(by Shirley McNevich)

1 - 3.75oz. box any flavor Jell-O INSTANT pudding/pie filling  
1 cup COLD milk

1 - 8oz. container Cool Whip (thawed)

In a mixer add pudding mix powder and milk--beat on low until mixed, then beat on medium speed for 1 minute. Remove bowl from mixer--add Cool Whip and fold it in to the mixture using a spoon. Chill slightly before frosting your cake.

### **#1277 - Peanut Butter Cheesecake**

(by Shirley McNevich)

1 1/4 cups graham cracker crumbs  
1/3 cup white sugar  
1/4 cup Hershey's cocoa  
1/3 cup butter (melted)  
3 - 8oz. Philadelphia cream cheese (softened)  
1 - 14oz. can Eagle condensed milk (NOT evaporated)  
1 - 10oz. bag Reese's peanut butter chips (melted)  
4 eggs  
2 tsp. vanilla  
1 cup Nestle's mini semi-sweet chocolate chips

In a bowl add graham cracker crumbs, white sugar, melted butter and Hershey's cocoa--stir until mixed. Press the graham cracker mixture on to the bottom of a greased 9" springform pan. In a mixer add cream cheese--beat. Add Eagle milk--beat. Melt peanut butter chips according to bag directions--add melted chips to the mixer--beat. Add eggs and vanilla--beat. Remove bowl from mixer--add mini chocolate chips--stir with a spoon. Pour batter into the springform pan on top of the crust. Bake at 300 degrees for 55-65 minutes or until center is set.

### **#1278 - Mint Squares**

(by Shirley McNevich)

1 3/4 cups flour  
1 cup white sugar  
1/3 cup Domino's dark brown sugar (packed)  
1/2 cup Hershey's cocoa  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
2 1/2 sticks butter (softened)  
3 eggs  
1/2 tsp. mint extract

- 1 - 12oz. bag Nestle's semi-sweet chocolate chips
- 1 - 14oz. Eagle condensed milk (NOT evaporated)

In a bowl add flour, white sugar, brown sugar, cocoa, baking powder and salt--stir. Add 3/4 cup of the softened butter to the flour mixture--mix with your hands or with a pastry blender until it makes crumbs. In a cup add the eggs--beat with a fork. Add beaten eggs and 1/4 tsp. of the mint extract to the crumb mixture--stir with a spoon until mixed. Grease a 9 x 13 cake pan--scoop the batter evenly into the greased cake pan. Bake at 350 degrees for 25 minutes--test with a toothpick for doneness. In a saucepan over low heat add 1/2 cup butter and the whole bag of chocolate chips--stir and melt. Once melted add the whole can of Eagle milk and 1/4 tsp. mint extract--stir until smooth. Remove cake from oven and pour the melted chocolate mixture evenly over the top of the cake. Let the cake cool completely on the counter. Once cooled, cut into squares. Keep squares refrigerated.

### **#1279 - Frozen Orange Sherbet Pie**

(by Shirley McNevich)

- 1 pint good quality orange sherbet (softened)
- 1 - 8oz. Cool Whip (thawed)
- 1 - 9" ready-made chocolate pie crust
- 1 cup chopped Oreo cookies (plus extra if you wish)

In a bowl add softened sherbet--stir until it's not lumpy. Add 1/2 of the Cool Whip--stir until well mixed. Pour the sherbet mixture into the ready-made chocolate crust. Use your hands to crumble enough Oreo cookies to make 1 cup. Spread the cookie pieces over the top of the pie--use the back of a spoon to press the cookie pieces into the sherbet mixture. Spread the rest of the Cool Whip on the top of the pie--smooth it out using the back of a spoon. Sprinkle more cookie pieces on top of the Cool Whip if you wish. Place pie in freezer overnight. When ready to serve, set the pie on the counter for a few minutes to make it easier to cut.

### **#1280 - Chocolate Butterscotch Cookies**

(by Shirley McNevich)

- 1 box Duncan Hines chocolate cake mix (do NOT mix according to box directions)
- 1/2 cup canola oil



2 eggs  
1 - 12oz. bag Nestle's butterscotch morsels  
1/2 cup chopped pecans

In a cup add eggs--beat with a fork. In a bowl add cake mix powder, beaten eggs and canola oil--stir with a spoon. Add the butterscotch chips and chopped pecans--stir until it stiffens like cookie dough. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-10 minutes. Let the cookies set for 2 minutes before removing from cookie sheets.

### **#1281 - Toffee Cake Squares**

(by Shirley McNevich)

1 - 14oz. can Eagle condensed milk (NOT evaporated)  
1/2 cup flour  
1/2 cup chopped walnuts  
1/3 cup Hershey's cocoa  
1 beaten egg  
1 tsp. vanilla  
1/2 tsp. baking powder

Frosting: 3 TBSP butter (softened); 1 cup Domino's powdered sugar;  
1/4 cup Hershey's cocoa; 3 TBSP milk; 1/3 cup Skor English toffee  
baking chips

In a bowl add Eagle milk, flour, chopped walnuts, Hershey's cocoa, beaten egg, vanilla and baking powder--stir until mixed. Pour batter into a greased 8 x 8 square baking pan. Bake at 350 degrees for 25-35 minutes--test with a toothpick for doneness. Cool completely. In a mixer add softened butter and powdered sugar--beat. Add milk--beat. Add cocoa--beat until smooth. Frost the cake, then sprinkle toffee baking chips on top. Cut into squares or bars.

### **#1282 - Apple Coffee Cake**

(by Shirley McNevich)

1/2 cup butter  
1 cup white sugar  
2 eggs  
1 tsp. vanilla  
1/2 tsp. salt  
1 tsp. baking powder

1 tsp. baking soda  
1 cup Breakstone's sour cream  
1 baking apple (peeled, cored and sliced thin)  
2 cups flour  
Nut Topping: 1/2 cup chopped walnuts; 2 tsp. cinnamon; 1 cup white sugar

In a mixer add butter and 1 cup white sugar--beat. Add eggs and vanilla--beat. Add sour cream--beat. Add baking powder, baking soda, salt--beat. Slowly add flour--beat until smooth. Pour HALF of the batter into a greased and floured tube cake or bundt cake pan. Place sliced apples on top of the batter. In a small bowl add chopped nuts, cinnamon and 1 cup white sugar--stir to mix. Sprinkle HALF of the cinnamon mixture on top of the apples. Pour the rest of the batter on top of the cinnamon mixture. Sprinkle the rest of the cinnamon mixture on top of the batter. Bake at 375 degrees for 40-45 minutes--test with a toothpick for doneness. Let it cool 30 minutes before inverting the cake on to a cake plate.

### **#1283 - Chocolate Chip Cheesecake Bars**

(by Shirley McNevich)

Crust: 1 cup flour; 1/4 cup Domino's dark brown sugar (packed); 1/2 cup softened butter; 3/4 cup Nestle's semi-sweet chocolate chips (melted)

Batter: 1/2 cup white sugar; 1/2 cup Domino's dark brown sugar (packed); 1/3 cup softened butter; 1 - 8oz. Philadelphia cream cheese (softened); 1 cup flour; 1/2 tsp. baking powder; 1/4 tsp. salt; 1 TBSP vanilla

Topping: 1/4 cup Nestle's semi-sweet chocolate chips; 1 tsp. water

Melt 3/4 cup chocolate chips according to bag directions. In a bowl add 1 cup flour, 1/4 cup brown sugar, 1/2 cup softened butter and melted chocolate--stir until mixed. Press mixture into the bottom of a greased 9" square pan--set aside. In a mixer add 1/2 cup white sugar, 1/2 cup brown sugar and 1/3 cup butter--beat. Add cream cheese--beat. Add flour, baking powder, salt and vanilla--beat. Pour batter on top of the crust evenly. Bake at 325 degrees for about 40 minutes or until golden brown. Cool completely. In a microwave safe bowl add 1/4 cup chocolate chips and 1 tsp. water--melt in microwave, then stir

until smooth. Drizzle the melted chocolate mixture on top of the cake. When chocolate is cooled, cut into bars. Keep refrigerated.

### **#1284 - Kielbasa and Potatoes**

(by Shirley McNevich)

1lb. kielbasa (cut into coin shapes pieces)  
1 chopped onion  
1 tsp. canola oil  
1 box Betty Crocker Au Gratin potatoes  
2 1/2 cups water  
1/2 tsp. pepper  
shredded cheese (your choice of flavor)

In a skillet over medium heat add canola oil and chopped onions--stir and cook onions. Add the au gratin potato mix, the au gratin mix sauce, water, pepper and kielbasa--stir and bring to a boil. Once boiling, turn heat to simmer--simmer and stir until potatoes are tender. Sprinkle shredded cheese on top when ready to serve.

### **#1285 - Skillet Pasta and Beef**

(by Shirley McNevich)

6oz. any shape pasta  
2 cups fresh or frozen broccoli pieces  
1 - 10oz. jar Alfredo sauce (or make your own)  
1/3 cup milk  
1 1/2 lbs. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 medium onion (chopped)  
1 - 3oz. Philadelphia cream cheese (softened and cubed)  
6oz. sliced fresh mushrooms  
1 cup mozzarella cheese

Cook pasta according to box directions--drain. In a bowl add Alfredo sauce and milk--stir and set aside. In a saucepan add broccoli--cover with water--bring to a boil, then cook for a few minutes so it's still crunchy--drain. In a skillet over medium heat add ground chuck, chopped onions, salt and pepper--stir and brown the beef. Once browned, drain the beef mixture and return it to the skillet. Keep heat on medium--add Alfredo sauce mixture, cubed cream cheese and

mushrooms to the beef mixture--stir and cook until mixture is hot and cream cheese has melted. Add the cooked pasta and broccoli to the beef mixture--stir and cook until hot. Sprinkle shredded mozzarella cheese over the top.

### **#1286 - Stovetop Pot Pie**

(by Shirley McNevich)

1 TBSP canola oil  
1 1/4 lbs. boneless chicken OR ham OR turkey (cut into bite sized pieces)  
1 tsp. salt (if using ham, omit the salt)  
1/2 tsp. pepper  
garlic powder  
2 cups fresh carrot pieces  
2 cups frozen diced hash brown potatoes  
1 - 15oz. chicken gravy (or make your own)  
1 cup fresh or frozen peas (thawed and drained)  
1 - 12oz. can Pillsbury buttermilk biscuits

In a saucepan over medium heat add carrot pieces--add enough water to cover the carrots. Bring to a boil, then cook until softened but crunchy--drain. In a skillet over medium heat add canola oil and chicken (or ham or turkey)--add salt and pepper, then stir and cook until chicken is browned and cooked through. Add cooked carrots, diced hash brown potatoes, chicken gravy and peas--stir and bring to a boil. Once boiling, turn heat to low and simmer for 20 minutes (stir once in awhile). Heat oven to 400 degrees. Open the biscuits--cut each biscuit into 4 parts and place them on greased cookie sheets. Sprinkle the tops of the biscuits with garlic powder. Bake biscuits according to package directions. Remove biscuits from oven. To serve, add some biscuit pieces to each plate and scoop chicken mixture over the top using a ladle.

### **#1287 - Baked Cabbage**

(by Shirley McNevich)

1 medium head cabbage  
1 tsp. salt  
3 TBSP butter  
3 TBSP flour  
2 cups milk

salt and pepper to taste  
1 cup shredded cheese (your choice of flavor)  
3 slices buttered or plain bread

Wash the cabbage. Use a sharp knife to cut the cabbage into bite sized pieces. In a large pot add cabbage pieces. Add 1 tsp. salt and enough water to cover the cabbage--turn heat to medium, bring to a boil and cook cabbage until tender, then drain and set aside. In a saucepan over low heat add butter--melt. Add flour--stir. Add milk slowly--stir and bring to a boil. Taste--add salt and pepper to your taste and stir--set aside. Grease a 2 qt. casserole dish--layer cabbage and shredded cheese back and forth, ending up with cabbage on the top. Carefully pour the milk sauce on top of the top cabbage layer. Cut the bread slices (buttered or not) into bite sized pieces and place them on top of the final cabbage layer. Place casserole dish on top of a cookie sheet. Bake uncovered at 375 degrees for 20-25 minutes or until hot.

### **#1288 - Baked Onion and Broccoli**

(by Shirley McNevich)

10oz. fresh or frozen broccoli pieces (thawed)  
1 medium onion (cut into small pieces--not as small as chopping it)  
1 TBSP butter  
1 TBSP flour  
1/2 tsp. oregano  
1 tsp. salt  
1/4 tsp. pepper  
2/3 cup milk  
4oz. Philadelphia cream cheese (softened and cubed)  
2 slices buttered bread (torn into bite sized pieces)

In a saucepan add fresh or thawed broccoli, salt and onion pieces--cover them with water--turn heat to medium and bring to a boil. Once boiling, cook for 4 more minutes, then drain. In a saucepan over low heat add the butter--melt. Add flour--stir. Add oregano and pepper--stir. Add milk--stir and cook until it gets thick. Taste--add 1/4 tsp. salt if it's flat. Add cream cheese--stir until it melts and mixture is smooth. Add the drained broccoli and onions--stir. Grease a 1qt. casserole dish with Pam--pour the whole mixture into the casserole dish. Add torn butterbread pieces on top of the mixture. Bake at 350 degrees for 20-25 minutes (uncovered).

## **#1289 - Kidney Bean Taco Salad**

(by Shirley McNevich)

1 1/2 lbs. ground chuck  
1 chopped onion  
1 envelope (1.25oz.) dry taco seasoning--any brand  
1 large head iceberg lettuce (washed in cold water and broken into bite sized pieces)  
3 chopped tomatoes  
1 - 15oz. can kidney beans (drained)  
1 - 16oz. bag tortilla chips (broken into bite sized pieces)  
1 - 8oz. jar Ortega taco sauce  
1 cup shredded cheddar cheese  
1 cup shredded Monterey Jack cheese OR 3 blend cheese  
1 pint Breakstone's sour cream (optional)

In a skillet over medium heat add ground chuck, chopped onion and taco seasoning--stir and cook until beef is browned. Add lettuce pieces to serving plates. Scoop meat mixture on top of lettuce. Add kidney beans, chopped tomatoes, broken tortilla chips, cheddar cheese and Monterey Jack cheese on top of meat mixture. Top with sour cream and taco sauce if desired.

## **#1290 - Peanut Butter Tea Cake**

(by Shirley McNevich)

Batter: 2 cups flour; 1 cup Domino's dark brown sugar (packed); 2 tsp. baking powder; 1/2 tsp. baking soda; 1/4 tsp. salt; 1 cup milk; 1/2 cup Jif peanut butter; 2 eggs; 1/4 cup butter (softened)

Crumb Topping: 1/2 cup Domino's dark brown sugar (packed); 1/2 cup flour; 1/4 cup Jif peanut butter; 3 TBSP butter (softened)

In a bowl add 1/2 cup brown sugar, 1/2 cup flour, 1/4 cup peanut butter and 3 TBSP softened butter--mix with your hands or with a pastry blender until it makes crumbs--set aside. In a mixer add 1 cup brown sugar and 1/4 cup butter--beat. Add eggs and 1/2 cup peanut butter--beat. Add baking powder, baking soda and salt--beat. Slowly add milk--beat. Slowly add flour--beat until mixed, then beat on high speed for a few minutes. Pour batter into a greased 9 x 13 cake pan. Sprinkle the crumb mixture that you made earlier evenly over the top

of the batter. Bake at 375 degrees for 30 minutes--test with a toothpick for doneness. Cool completely.

### **#1291 - Cheesy Cauliflower**

(by Shirley McNevich)

1 head of cauliflower (washed and broken into bite sized pieces)  
1 TBSP butter  
1 TBSP flour  
1/2 cup milk  
1/2 cup shredded cheddar cheese  
1/2 tsp. salt  
1/4 tsp. pepper

In a saucepan over medium heat add cauliflower, salt and enough water to cover the cauliflower--bring to a boil, then cook 5-8 minutes or until almost tender. Remove from heat--drain and set aside. In a saucepan over low heat add butter, flour and pepper--stir until melted. Slowly add milk--stir constantly so it doesn't burn. Add shredded cheddar cheese--cook and stir until cheese melts. Add cauliflower pieces--stir until coated and hot.

### **#1292 - Rhubarb Sponge Pie**

(by Shirley McNevich)

1 unbaked pie crust dough (9")  
2 egg yolks  
2 egg whites (beaten)  
1 cup white sugar  
2 TBSP flour  
1 TBSP butter (melted)  
1 cup milk  
2 cups rhubarb (bite sized pieces)

In a mixer add egg whites--beat until stiff--set aside. In a bowl add egg yolks--beat with a fork. Add white sugar, flour--stir. Add melted butter--stir. Add milk--stir. Add rhubarb--stir. Add beaten egg whites--stir. Spray a 9" pie plate with Pam. Add the unbaked pie dough--spray the inside of the dough with Pam and flute the edges. Pour the batter into the unbaked crust. Bake at 375 degrees for 40 minutes or until set. Cool completely.

## **#1293 - Fixed Up Box Cake**

(by Shirley McNevich)

1 box any brand/flavor cake mix EXCEPT angelfood cake or cake mix which asks you to add oil  
2 TBSP Parkay margarine

Follow box directions for making the cake batter BUT add the Parkay to the batter--beat until smooth. Follow box directions for baking the cake.

## **#1294 - Apple Danish Bars**

(by Shirley McNevich)

Crust: 2 1/2 cups flour; 1 tsp. salt; 1 cup Crisco shortening; 1 egg yolk; milk  
Filling: 1 cup Kellogg's corn flakes (crushed fine); 8 cups of tart apple pieces (granny smith or Macintosh); 1 cup white sugar; 1 tsp. cinnamon; 1 egg white  
Frosting: 1 cup Domino's powdered sugar (sifted); 3 tsp. milk

In a measuring cup add egg yolk--save egg white for later. Use a fork to beat the egg yolk, then add enough milk so the egg yolk/milk mixture measures 2/3 cup. In a bowl add flour, salt and Crisco--mix with your hands or with a pastry blender. Add egg yolk mixture--mix with your hands or with a pastry blender until you end up with a ball of dough. Separate the dough ball into two equal pieces. Place flour on your counter--place one dough ball on the flour, flour the top of the dough and roll it out into a rectangle using a rolling pin (to the size of the following pan). Spray a 15 1/2" x 10 1/2" x 1" jelly roll pan. Place the rolled dough on the greased jelly roll pan--form it using your hands so it fits in the bottom and up the sides of the pan. Spray the inside of this dough with Pam. Sprinkle the finely crushed corn flake crumbs evenly over the crust. Wash, peel, core and cut apples into slices--once you have 8 cups of apples, spread them evenly on top of the corn flake layer. In a bowl add white sugar and cinnamon--stir. Sprinkle the cinnamon mixture on top of the apples. Roll the second dough ball (as you did previously) and make it large enough to cover the top of the pan. Carefully add the dough to the top--spray the touching edges of each dough with Pam and pinch them together so the apples won't bake out. Use a sharp knife and cut slits in the top dough. In a cup add egg white--beat with a fork until foamy. Use a



pastry brush to brush the top of the dough with the egg white. Bake at 375 degrees for 50 minutes or until golden brown. In a bowl add powdered sugar and 3 tsp. milk--stir. Drizzle the frosting evenly over the top crust. Cool completely, then cut into bars.

### **#1295 - Layered Cream Cheese Bars**

(by Shirley McNevich)

Crust: 1 1/2 cups graham cracker crumbs (you can make your own if you wish); 1/4 cup white sugar; 1/3 cup Parkay margarine (melted)

Filling: 1 - 8oz. Philadelphia cream cheese (softened); 1/2 cup white sugar; 1 egg; 3/4 cup Baker's angelflake coconut; 3/4 cup chopped nuts (your choice of kind); 1 - 6oz. bag Nestle's semi-sweet chocolate chips

In a bowl add graham cracker crumbs, 1/4 cup white sugar and melted Parkay--stir to mix. Press mixture into the bottom of a greased 9 x 13 cake pan. Bake at 350 degrees for 5 minutes. Remove pan from oven--set aside and let cool to room temperature. In a mixer add cream cheese, 1/2 cup white sugar and egg--beat. Spread cream cheese mixture evenly on top of cooled crust. Sprinkle coconut, chopped nuts, and chocolate chips evenly on top of cream cheese mixture. Use the back of a spoon to LIGHTLY press the coconut, nuts and chocolate chips into the cream cheese layer. Bake at 350 degrees for 25-30 minutes or until light brown. Cool completely, then cut into bars or squares. Keep refrigerated.

### **#1296 - Nutty Chocolate Cookies**

(by Shirley McNevich)

16 squares Baker's semi-sweet baking chocolate  
3/4 cup Domino's dark brown sugar (packed)  
1/4 cup softened butter  
2 beaten eggs  
2 tsp. vanilla  
1/2 cup flour  
1/4 tsp. baking powder  
2 cups chopped nuts (walnuts, pecans, etc.--whatever you like)

In a large microwave safe bowl add 8 unwrapped squares of chocolate--microwave according to box directions until melted.

Remove bowl from microwave--add brown sugar, softened butter, beaten eggs and vanilla--stir with a spoon until mixed. Add flour and baking powder--stir with a spoon. Use a cheese/cabbage grater to grate the other 8 squares of chocolate--add grated chocolate and chopped nuts to batter--stir. Drop by tablespoonfuls on to greased cookie sheets. Bake at 350 degrees for 12-14 minutes or until set--remove from oven, let them cool for 1 minute before removing from cookie sheets. Place cookies on paper towels to cool.

### **#1297 - Cookie Sheet Cheesecake**

(by Shirley McNevich)

Crust: 2 cups flour; 2 sticks Parkay margarine (softened); 2 TBSP white sugar

Filling: 1 - 8oz. Cool Whip (thawed); 2 - 8oz. Philadelphia cream cheese (softened); 2 cups Domino's powdered sugar

Topping: 1 can pie filling (cherry, strawberry or blueberry)

In a mixer add Parkay and white sugar--beat. Add flour--beat. Spread dough evenly on a greased cookie sheet. Bake at 350 degrees for about 18 minutes or until golden brown. Cool completely. In a mixer add cream cheese--beat. Add powdered sugar--beat. Add Cool Whip--beat. Spread cream cheese mixture evenly on top of cooled crust. Refrigerate the cookie sheet mixture for 1 hour, then remove from refrigerator and spread pie filling on top. Keep refrigerated.

### **#1298 - Chicken and Vegetable Casserole**

(by Shirley McNevich)

2 cups cooked chicken (bite sized pieces)

2 cups fresh cut green beans

2 cups bite sized celery pieces

1 1/2 cups sliced fresh carrots

1/4 to 1/2 cup chopped onion

3/4 cup green bell pepper (bite sized pieces)

1 - 14.5oz. can diced tomatoes (do NOT drain)

1/4 cup melted butter

3 TBSP Minute brand quick cooking tapioca

2 tsp. white sugar

1 tsp. salt

1/2 tsp. pepper

1 - 2.8oz. can French's French fried onions

In a large bowl add green beans, celery, carrots, chopped onions, green peppers, chicken pieces and diced tomatoes/juice. Add melted butter, quick tapioca, white sugar, salt and pepper--use a wooden spoon to mix carefully. Pour everything into a greased glass baking dish (about 2 1/2 quart size). Cover with foil and bake at 350 degrees for 50 minutes. Remove from oven, remove foil, sprinkle French fried onions over the top--return to oven and bake uncovered 20 minutes longer or until vegetables are tender.

### **#1299 - Cake Mix Carrot Cake Plus**

(by Shirley McNevich)

1 Betty Crocker super moist carrot cake mix (do NOT mix according to box directions)

1/2 cup water

1/2 cup canola oil

2 TBSP Parkay margarine

4 eggs

1 - 8oz. can Dole crushed pineapple (do not drain)

1/2 cup chopped nuts

1/2 cup Baker's angelflake coconut

1/2 cup raisins (optional)

Frosting: 6oz. Philadelphia cream cheese; 4 TBSP softened butter; 2 cups Domino's powdered sugar; 2 tsp. vanilla

In a saucepan add raisins--cover them with water. Turn heat to medium, bring to a boil, boil for 5 minutes, then drain and set aside. In a mixer add Parkay and eggs--beat. Add oil, pineapple with juice and cake mix powder--beat slowly until mixed, then beat on medium speed for 2 minutes. Remove bowl from mixer--add chopped nuts, coconut and drained raisins--stir. Pour batter into a greased angelfood cake pan. Bake at 350 degrees for 35 minutes. Cool 20 minutes, then dump it on to a cake plate--cool completely. Frosting: in a mixer add cream cheese and butter--beat well. Add powdered sugar--beat. Add vanilla--beat until smooth. Refrigerate frosting for a few minutes, then frost the cake. Keep refrigerated.

### **#1300 - Egg Casserole**

(by Shirley McNevich)

7 slices buttered white bread

1 cup shredded cheddar cheese

8oz. fresh mushrooms  
2 TBSP butter  
8oz. to 1lb. sausage (loose or in casings--if in casings cut into coin shaped pieces)  
1 cup milk  
1/2 tsp. salt  
1/2 tsp. paprika  
1/2 tsp. dry mustard  
6 eggs

In a skillet over medium heat add butter--melt. Add mushrooms--cook until tender, then drain. In the same skillet add sausage--cook until browned--drain. Grease a 9 x 13 glass baking dish. Line the bottom with buttered bread, cutting to fit where necessary. If there's bread left over, cube it and spread evenly over the other bread. Sprinkle layers of shredded cheddar cheese, mushrooms, and sausage over the bread layer. In a bowl add eggs--beat with a fork. Add milk, salt, paprika and dry mustard--beat with a fork. Pour egg mixture over the top of the casserole. Cover dish with foil. Bake at 350 degrees for 25 minutes--test to make sure eggs are not runny.

### **#1301 - Peach Dump Cake**

(by Shirley McNevich)

1 - 24.5oz. can Del Monte sliced peaches (in heavy syrup)  
1/2 cup fresh blueberries  
1/2 cup chopped pecans  
1 box Duncan Hines yellow cake mix (do NOT mix according to box directions)  
1/2 cup butter (melted)

Grease a 9 x 13 cake pan. Pour peaches/syrup and blueberries into the greased cake pan. Sprinkle the cake mix powder evenly over the top of the peaches and blueberries--stir the cake mix through the peaches and blueberries lightly with a spoon. Sprinkle the pecans evenly over the top of the mixture. Drizzle melted butter evenly over the top of the mixture. Bake at 350 degrees for 35-40 minutes or until top is browned.

### **#1302 - Ham Dip**

(by Shirley McNevich)

4 cans deviled ham  
onion flakes  
parsley flakes  
2 - 8oz. Philadelphia cream cheese (softened)

In a bowl add cream cheese--stir with a spoon until creamy. Add deviled ham--stir until mixed. Add onion flakes and parsley flakes a little at a time--stir. Taste. Add more onion flakes and parsley flakes to your taste--stir. Serve with good quality crackers.

### **#1303 - Mini Pineapple Upside Cakes**

(by Shirley McNevich)

1 - 20oz. can Dole crushed pineapple (drained BUT save the juice)  
1/3 cup Parkay margarine (melted) + 2 TBSP Parkay margarine (NOT melted)  
2/3 cup Domino's dark brown sugar (packed)  
1 box yellow OR pineapple cake mix  
1 jar maraschino cherries (drained)

In a bowl add brown sugar and melted Parkay--stir. Grease cupcake tins--do not use cupcake liners. Put about a teaspoonful of the brown sugar mixture into cupcake cups until you run out. Use your fingers to pat down the brown sugar mixture so they cover the bottoms of each cup. Place a drained cherry into the center of each cupcake. Place a tablespoonful of drained pineapple on each cupcake--spread it out using the spoon. Prepare the cake mix according to box directions BUT replace the water with the same amount of pineapple juice (that you saved earlier), and also add 2 TBSP Parkay margarine. Scoop enough batter into each cupcake cup until each is 2/3 full--repeat with all cupcake cups. Bake at 350 degrees for 20-25 minutes--test with a toothpick for doneness. Cool them at least 5 minutes, then use a knife to loosen them and flip them upside down on to a serving plate.

### **#1304 - Parmesan Asparagus**

(by Shirley McNevich)

1lb. fresh asparagus spears  
2 TBSP olive oil  
1 tub fresh grated Parmesan cheese  
black pepper (to your taste)  
1/4 cup balsamic vinegar

Wash the asparagus. In a large bowl, add asparagus spears and olive oil--carefully toss to coat asparagus spears with olive oil. Arrange the asparagus spears on a cookie sheet in a single layer. Sprinkle black pepper on top of asparagus spears (to your taste). Sprinkle Parmesan cheese on top of the asparagus spears (as much as you like). Bake at 450 degrees for 10-12 minutes or until asparagus spears are done to your liking (crisp, soft, etc.). Remove from oven and drizzle balsamic vinegar on top of asparagus spears before serving.

### **#1305 - Pink Salad**

(by Pat Klase - friend)

1 - 12oz. Carnation evaporated milk (refrigerate overnight before using) OR 1 - 8oz. Cool Whip  
1 medium sized can Dole crushed pineapple (do not drain)  
1 - 3oz. box cherry Jell-O  
1 - 3oz. Philadelphia cream cheese (softened and cubed)  
1/2 cup white sugar  
15 maraschino cherries (drained and cut into pieces)

In a saucepan over medium heat add crushed pineapple/juice and white sugar--stir and bring to a boil. Remove saucepan from heat--add cherry Jell-O powder and stir. Add cream cheese and the cherry pieces--stir until cream cheese is melted and mixture is smooth. Let the mixture cool to room temperature. In a mixer add cold Carnation milk--beat until it gets fluffy. Remove from mixer--add pineapple mixture to the beaten milk mixture--stir. Pour mixture into a serving bowl--refrigerate overnight before serving. Keep refrigerated. If using Cool Whip instead of Carnation milk just fold it into the pineapple mixture before refrigerating.

### **#1306 - Baked Chicken and Broccoli**

(by Shirley McNevich)

4 boneless/skinless chicken breast halves (cooked and cut into bite sized pieces)  
canola oil for frying (about 2 TBSP)  
salt and pepper to your taste  
1 1/2 cups uncooked instant rice  
1 1/4 cups milk  
1 - 10oz. box frozen chopped broccoli (thawed and drained)  
8oz. Velveeta cheese (cubed)

1/2 cup Miracle Whip salad dressing  
3 or 4 slices buttered bread

Place raw chicken breasts on a cutting board one at a time--salt and pepper each side, then pound it with a meat tenderizer. Repeat with all chicken breasts. In a skillet over medium heat add a little canola oil--cook chicken on each side until center is no longer pink. Remove chicken pieces from skillet and cut each breast into bite sized pieces. In a bowl add chicken pieces, rice, milk, chopped broccoli, cubed cheese and Miracle Whip--stir with a spoon. Pour mixture into a greased 9 x 13 baking dish evenly. Break buttered bread into bite sized pieces and place them evenly over the top of the broccoli mixture. Bake uncovered at 350 degrees for 30-40 minutes or until center is hot.

### **#1307 - Chocolate M and M Cookies**

(by Shirley McNevich)

2 1/2 cups flour  
3/4 cup Hershey's cocoa  
1 tsp. baking powder  
1/4 tsp. salt  
2 sticks softened butter  
3/4 cup Domino's dark brown sugar (packed)  
3/4 cup white sugar  
2 eggs  
2 tsp. vanilla  
1/4 cup hot water  
1 to 2 cups regular size M & M's candies  
1/2 cup chopped nuts (optional)

In a mixer add butter, brown sugar and white sugar--beat. Add eggs--beat. Add cocoa, baking powder, salt, and vanilla--beat. Add flour slowly--beat. Add hot water--beat. Remove bowl from mixer--add M & M's and chopped nuts--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for about 8 minutes. Let them sit on baking sheets for 2-3 minutes before removing them using a spatula. Place cookies on paper towels to cool. Do a test cookie to figure out baking time.

### **#1308 - Quick Black Bottom Cupcakes**

(by Shirley McNevich)

1 - 8oz. Philadelphia cream cheese (softened)  
1 egg  
1/3 cup white sugar  
1/8 tsp. salt  
1 - 6oz. bag Nestle's chocolate chips  
1 box Devil's Food cake mix  
2 TBSP Parkay margarine

In a mixer add cream cheese, egg, white sugar and salt--beat. Remove bowl from mixer--add chocolate bits and stir. Transfer this mixture into another bowl so you can use the mixer again. In the mixer, prepare Devil's Food cake mix according to box directions BUT add 2 TBSP Parkay--beat. Line cupcake tins with paper cupcake liners. Fill each cupcake liner about 1/2 full with cake batter. Drop 1 heaping teaspoon of the cream cheese mixture into the center of the batter in each cupcake liner. Bake at 350 degrees for 25-35 minutes.

### **#1309 - Chocolate Zucchini Cupcakes**

(by Shirley McNevich)

Batter: 2 cups shredded zucchini; 3 eggs; 2 cups white sugar; 3/4 cup canola oil; 2 tsp. vanilla; 2 cups flour; 2/3 cup Hershey's cocoa; 1 tsp. baking soda; 1 tsp. salt; 1/2 tsp. baking powder; 3/4 cup Nestle's MILK chocolate bits

Frosting: 1/2 cup Jif peanut butter; 1/3 cup softened butter; 1 TBSP milk; 1 tsp. vanilla; 1 1/2 cups Domino's powdered sugar

In a mixer add eggs and white sugar---beat. Add canola oil, vanilla and shredded zucchini--beat. Add cocoa, baking soda, salt, baking powder--beat. Slowly add flour--beat. Remove bowl from mixer--add milk chocolate bits--stir with a spoon. Fill cupcake tins with paper cupcake liners--fill each liner 1/2 full with the batter. Bake at 325 degrees for 20-25 minutes--test with a toothpick for doneness. Cool completely, then frost. Frosting: in a mixer add butter, milk and vanilla--beat. Add peanut butter--beat. Slowly add powdered sugar--beat until mixed, then beat on medium speed for 3 minutes or until smooth.

### **#1310 - Evaporated Milk Banana Pudding**

(by Shirley McNevich)

about 70 Nilla Wafers



1 cup white sugar  
3 TBSP cornstarch  
1/4 tsp. salt  
2 - 12oz. cans Carnation evaporated milk (NOT condensed)  
2 beaten eggs  
3 TBSP butter  
2 tsp. vanilla  
5 ripe bananas (peeled and cut into coin shaped pieces)  
1 - 8oz. Cool Whip (thawed)

Use a 2 1/2 quart glass bowl--use about half of the Nilla Wafers to line the bottom and the sides of the bowl with wafers. In a saucepan over medium heat add white sugar, cornstarch, salt, and the first can of Carnation milk--stir until cornstarch is dissolved. Add second can of Carnation milk--stir. Add beaten eggs--stir with a whisk. Add butter--stir and cook until boiling and the milk thickens, then turn heat to low and cook for one more minute. Remove saucepan from heat--add vanilla and stir. Let the mixture cool for 10 minutes. Pour half of the milk mixture on top of the wafers in the bowl. Spread half of the coin shaped banana pieces on top of the milk mixture. Make another layer with the rest of the wafers. Add the rest of the bananas to the rest of the milk mixture in the saucepan--stir. Spoon the milk/wafer mixture on top of the last wafer layer. Let it cool to room temperature, then refrigerate overnight. Top with Cool Whip before serving.

### **#1311 - Rice and Cabbage Casserole**

(by Shirley McNevech)

1 head cabbage (washed and shredded)  
1/4 cup canola oil  
1 tsp. salt  
1/2 tsp. pepper  
1lb. ground chuck  
1 onion (diced)  
1 - 32oz. jar good quality spaghetti sauce  
2 cups cooked rice  
1 - 8oz. bag shredded mozzarella cheese

In a Dutch oven over medium heat add canola oil and cabbage--stir and cook until cabbage is tender. In a separate pan over medium heat add ground chuck, salt, pepper and onions--stir and cook meat until browned. Add spaghetti sauce and cooked rice to the ground chuck--stir. Grease a 3qt. casserole dish. Put half of the meat sauce on the

bottom of the casserole dish. Put half of the cabbage on top of the meat sauce. Add the rest of the meat sauce and half of the shredded mozzarella on top of the cabbage. Add the rest of the cabbage on top of the meat sauce. Sprinkle the other half of the shredded mozzarella cheese on the top of the cabbage. Bake at 350 degrees for 20-30 minutes or until hot all the way through.

### **#1312 - Chop Suey Cake**

(by Rachel Guarini - friend)

2 cups flour  
2 tsp. baking soda  
2 cups white sugar  
2 eggs  
1 - 20oz. can Dole crushed pineapple  
1 cup chopped nuts (optional)  
Frosting: 1 - 8oz. Philadelphia cream cheese; 1 stick butter (softened);  
2 cups Domino's powdered sugar; 1 tsp. vanilla

In a mixer add eggs and white sugar--beat. Add crushed pineapple and baking soda--beat. Remove bowl from mixer--add chopped nuts and stir until mixed. Slowly add flour--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-40 minutes. Frosting: in a mixer add cream cheese and butter--beat. Add vanilla--beat. Slowly add powdered sugar--beat until creamy. When cake has cooled, frost the cake.

### **#1313 - Pepperoni Pizza Noodles**

(by Shirley McNevich)

2lb. ground chuck  
1 onion (chopped)  
1 tsp. salt  
1/2 tsp. pepper  
1 large jar of your favorite spaghetti sauce  
1 - 8oz. bag medium wide egg noodles  
1 - 8oz. bag shredded mozzarella cheese  
1/2 cup chopped green peppers  
1/2 cup chopped pepperoni  
1 tsp. oregano

In a skillet add ground chuck, chopped onions, chopped green peppers, chopped pepperoni, oregano, salt and pepper--stir and cook over medium heat until beef is browned. Add the spaghetti sauce--stir. Cook noodles separately according to bag directions--drain. Add drained noodles to the meat sauce--stir. Pour everything into a large greased casserole dish. Bake at 350 degrees for 15-20 minutes; remove from oven and sprinkle shredded mozzarella cheese over the top. Return to oven and bake until cheese is melted.

### **#1314 - Cream Cheese Egg Salad**

(by Shirley McNevich)

1 - 3oz. Philadelphia cream cheese (softened)  
2 TBSP butter (softened)  
1 TBSP mayo  
1 tsp. chopped onion (chopped finely)  
1 TBSP white sugar  
1/2 tsp. ground horseradish  
1/2 tsp. lemon juice  
1/4 tsp. salt (more if you wish)  
1/4 tsp. pepper  
garlic powder (to your taste)  
6 hard boiled eggs (peeled and chopped)

In a bowl add cream cheese and butter--stir with a spoon. Add mayo, chopped onion, white sugar and ground horseradish--stir. Add lemon juice, salt, pepper and garlic powder--stir until mixed. Add chopped eggs--stir. Taste--add more salt if it tastes flat. Add more white sugar if too sour.

### **#1315 - No Crust Cheesecake**

(by Shirley McNevich)

3 - 8oz. Philadelphia cream cheese (softened)  
1 cup white sugar  
4 eggs (room temperature)  
1 pint Breakstone's sour cream  
3 or 4 TBSP white sugar  
1 TBSP vanilla

In a mixer add cream cheese and 1 cup white sugar--beat. Add eggs--beat until smooth. Grease a 10" deep dish pie plate. Pour batter into

the greased pie plate. Bake at 350 degrees for 40 minutes. Remove from oven and let it sit for 10 minutes (center of cheesecake will sink). In a bowl add sour cream, 3-4 TBSP white sugar and vanilla--stir until mixed. After the 10 minutes is up, pour the sour cream mixture over the top of the cheesecake--smooth it out with a spatula. Return cheesecake to oven and bake 20 more minutes at 350 degrees.

### **#1316 - Green Bean Parmesan Casserole**

(by Shirley McNevich)

18oz. frozen French style green beans  
milk  
1/4 cup chopped onion  
2 TBSP butter  
1 tsp. salt  
1/2 tsp. pepper  
1/4 cup grated Parmesan cheese + extra for sprinkling  
2-3 slices buttered bread (broken into bite sized pieces)  
flour (if necessary)

Cook green beans according to package directions--reserve the liquid. Pour liquid from green beans into a measuring cup--measure 1 cup of juice and discard the rest. Add milk to the juice in the measuring cup so you have a total of 1 1/4 cups (1 cup juice and 1/4 cup milk). In a saucepan add chopped onion and 2 TBSP butter--stir and cook over medium heat until onions are tender. Add milk/juice mixture, salt and pepper to onions in saucepan--stir and cook over medium heat until thick and hot--if too runny, add a little flour and restir. Add Parmesan cheese to the onion sauce--stir. Add drained green beans to the onion sauce--cook and stir until hot. Grease a 1 quart casserole dish. Pour the green bean mixture into the casserole dish. Sprinkle extra Parmesan cheese on top of green beans if you wish. Break buttered bread into bite sized pieces and place them all over the top. Bake uncovered at 350 degrees for 30-35 minutes or until hot.

### **#1317 - Slow Cooker Potato Chowder**

(by Shirley McNevich)

8 cups bite sized red potato pieces (uncooked)  
1/3 cup chopped onion  
3 - 14.5oz. cans chicken broth (or make your own)  
1 - 10.75oz. can Campbell's cream of chicken soup (do NOT add

water)

1/2 tsp. pepper

1 - 8oz. Philadelphia cream cheese (cubed)

1/2lb. bacon (fried, dried on paper towels and crumbled)

In a slow cooker add potato pieces, chopped onions, chicken broth, cream of chicken soup and pepper--stir. Cover and cook on low 8-10 hours or until potatoes are tender. Add cream cheese--stir until cream cheese melts. Add crumbled bacon--stir. Optional--add whole kernel corn when you add cream cheese if you wish--drain corn first. Optional--cook a half bag of egg noodles (or more)--drain and add them when you add the bacon.

### **#1318 - French Toast Casserole**

(by Shirley McNevich)

1 regular size loaf white bread

3 cups milk

3/4 tsp. salt

2 TBSP butter (softened)

8 eggs

4 tsp. white sugar

2 tsp. vanilla

cinnamon

Grease a 9 x 13 baking dish. Break all of the bread into bite sizes and spread them evenly in the greased baking dish. In a bowl add eggs--beat with a whisk. Add white sugar, salt, vanilla and softened butter--beat with a whisk. Add milk--beat with a whisk. Pour the liquid mixture evenly on top of the bread pieces. Sprinkle cinnamon all over the top of the liquid mixture. Bake at 350 degrees for 30 minutes or until golden brown. Serve warm with your favorite breakfast syrup.

### **#1319 - Cherry Cobbler**

(by Shirley McNevich)

1 box Duncan Hines white cake mix

3/4 cup chopped walnuts

1 stick butter (melted)

1 can cherry pie filling (or any flavor you wish)

In a bowl add cake mix powder and nuts--add melted butter and mix

with your hands (or a pastry blender) until crumbs form. Grease a 9 x 13 cake pan. Spread the cherry pie filling evenly on the bottom of the greased cake pan. Sprinkle the crumb mixture evenly on top of the pie filling. Bake at 350 degrees for 30-40 minutes or until golden brown.

### **#1320 - Fried Cauliflower**

(by Shirley McNevich)

1 head fresh cauliflower  
1 tsp. salt  
1 egg  
1 cup milk  
1 cup flour  
1 TBSP canola oil  
canola oil for frying

Wash cauliflower and cut it into bite sized pieces. Place cauliflower and salt in a saucepan--add enough water to almost cover the cauliflower. Over medium heat bring water to a boil, then cook until cauliflower is crisp tender. Drain the cauliflower. In a mixer add egg--beat. Add milk and 1 TBSP canola oil--beat. Slowly add flour--beat until smooth. Remove bowl from mixer. Place a frying pan on the stove--fill it almost half full with canola oil. Turn heat to medium to heat the oil--dip your finger in water and flick a drop of water into the hot oil--if the water sizzles loudly, the oil is ready for frying. Dip each piece of cauliflower into the egg batter and carefully drop into the oil. Repeat with all cauliflower. Fry cauliflower 3-5 minutes (turning halfway through frying). Drain finished pieces on paper towels.

### **#1321 - Pork Chops and Potatoes**

(by Shirley McNevich)

4 pork chops  
1/2 cup water  
2 red baking potatoes (washed, peeled and sliced)  
1 onion (chopped)  
1 can Campbell's cream of mushroom soup  
1/2 cup milk  
salt and pepper to taste

Salt and pepper both sides of pork chops. In a skillet over medium heat add water, chopped onion and pork chops--cook and brown pork

chops on both sides--set aside. Grease a 2 qt. casserole dish. Add sliced potatoes to the casserole dish--salt and pepper them to your taste. In a bowl add soup and milk--stir. Place pork chops and onions on top of sliced potatoes. Pour the soup mixture over the sliced potatoes and pork chops. Cover and bake at 350 degrees for 1 hour 15 minutes or until potatoes are tender. Good idea to place casserole on a baking sheet before baking to catch drips.

### **#1322 - Double Sugar Cookies**

(by Shirley McNevich)

1 cup softened butter  
1 1/3 cups Domino's dark brown sugar (packed)  
1 1/3 cups white sugar  
2 eggs  
2 tsp. vanilla  
1 1/2 cups flour  
1 tsp. baking soda  
3 1/2 cups Quaker quick oats  
1 1/2 cups salted peanuts (chopped)  
1 - 6oz. bag Nestle's MINI chocolate bits

In a mixer add butter, brown sugar and white sugar--beat. Add eggs and vanilla--beat. Add baking soda--beat. Add oats and flour slowly--beat. Remove bowl from mixer--add chopped peanuts and mini chocolate bits--stir until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 8-12 minutes.

### **#1323 - Black Walnut Cookies**

(by Shirley McNevich)

1 2/3 cups flour (sifted)  
1/2 tsp. baking soda  
3/4 tsp. baking powder  
1/4 tsp. salt  
1 cup chopped black walnuts  
1/2 cup softened butter  
1 1/4 cups Domino's dark brown sugar (packed)  
1 egg  
2oz. Baker's unsweetened baking chocolate (melted according to box directions and cooled)  
2 tsp. vanilla

1/2 cup milk

Melt the chocolate according to box directions and cool to room temperature. In a mixer add butter and brown sugar--beat. Add egg--beat. Add melted chocolate, vanilla--beat. Add baking soda, baking powder and salt--beat. Add milk--beat. Slowly add flour--beat. Add chopped black walnuts--beat. Drop by rounded teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 8-12 minutes.

### **#1324 - Shrimp Soup Casserole**

(by Shirley McNevich)

2 cups cooked shell pasta (cooked and drained)  
1 - 10.75oz. Campbell's cream of shrimp soup  
3/4 cup milk  
1/2 cup Miracle Whip salad dressing  
1 TBSP finely chopped onion  
1/2 cup shredded cheddar cheese  
2 cups cooked shrimp (cut into bite sized pieces)  
1 cup chow mein noodles

Cook and drain pasta shells according to box directions. In a bowl add shrimp soup, milk, chopped onion, Miracle Whip, and shredded cheddar cheese--stir. Add cooked pasta shells and shrimp pieces--stir. Pour mixture into a greased 2 qt. casserole dish. Bake uncovered at 350 degrees for 30 minutes. Remove from oven, sprinkle chow mein noodles on top, and bake 10 minutes longer.

### **#1325 - Chili Baked Potatoes**

(by Shirley McNevich)

large baking potatoes  
1 bag shredded cheddar cheese  
1 1/2 pounds ground chuck  
1 medium onion  
1 tsp. salt  
1/2 tsp. pepper  
1 pint home canned tomatoes or stewed tomatoes from the store  
1/2 bottle of a 24 oz. size Heinz ketchup  
2 tsp. chili powder  
2 cans of kidney beans (40.5 oz. size) - Hanover brand if you can find them



In a Dutch oven, put in ground chuck, chopped onion, salt, and pepper. (If you like it spicier, you can also add chopped red pepper, chopped green pepper, or both). Add one cup of water and cook until meat starts to brown. Add tomatoes, ketchup, chili powder, kidney beans, and cook on medium heat for about 20 minutes. Wash potatoes and poke them with a fork. Bake the potatoes at 400 degrees for 1 hour. Place baked potatoes on serving plates. Cut potatoes in half, drizzle with chili, and sprinkle with shredded cheddar cheese. Serve with sour cream if desired.

### **#1326 - Cereal Bars**

(by Shirley McNevich)

4 cups regular Cheerios cereal  
2 cups Rice Krispies cereal  
2 cups Planter's dry roasted peanuts  
2 cups M & M candies  
1 cup Kayro lite corn syrup  
1 cup white sugar  
1 1/2 cups Jif peanut butter  
2 tsp. vanilla

Grease a jelly roll pan--set aside. In a large bowl add Cheerios, Rice Krispies, roasted peanuts and M & M's--carefully toss to mix. In a saucepan over medium heat add Kayro lite syrup and the white sugar--stir and bring to a boil, then cook and stir until white sugar is dissolved. Remove from heat--add peanut butter and vanilla to the hot sugar mixture--stir until mixed and smooth. Pour peanut butter mixture over the cereal mixture--stir with a wooden spoon until coated. Press the whole mixture evenly in the greased jelly roll pan. Cool completely, then cut into bars.

### **#1327 - Squash Casserole**

(by Shirley McNevich)

2lbs. yellow squash (washed, peeled if you wish, and sliced into coin shaped pieces)  
1/2 tsp. salt  
2 eggs yolks (beaten)  
2 egg whites (beaten until stiff)  
2 TBSP flour  
1 cup Breakstone's sour cream

1 1/2 cups shredded cheese (your choice of flavor)  
2 to 3 slices buttered bread (cut into bite size pieces)

In a saucepan add sliced squash--cover the squash with water and add salt--bring to a boil, then cook 15 minutes or until tender, then drain. Place drained squash into a greased 2 qt. casserole dish. In a bowl add beaten egg yolks, flour, sour cream, shredded cheese--stir until mixed. Add beaten egg whites to the sour cream mixture--stir just until mixed. Pour the sour cream mixture on top of the squash. Cover the top of the sour cream mixture with the buttered bread pieces. Bake at 350 degrees for 20-30 minutes or until hot.

### **#1328 - Banana Tube Cake**

(by Shirley McNevich)

2 1/4 cups CAKE flour  
1 1/2 cups white sugar  
1 TBSP baking powder  
1 tsp. salt  
1 cup mashed, ripe bananas  
1/3 cup canola oil  
1/3 cup water  
5 beaten eggs yolks  
5 egg whites  
2 tsp. vanilla

In a bowl add cake flour, white sugar, baking powder and salt--stir. Use a spoon to make a "well" in the center of the flour. Place the mashed bananas, oil, water, beaten egg yolks, and vanilla into the well--use a spoon to mix until smooth. In a mixer add the egg whites--beat them until they form peaks. Add the beaten egg whites to the banana mixture--fold them into the batter using a spoon. Pour the batter into a greased 10" tube pan or bundt cake pan. Bake at 325 degrees for 60-65 minutes--test with a toothpick for doneness. Cool completely, then invert the cake on to a plate. Frost as desired or dust with powdered sugar.

### **#1329 - Rhubarb Spice Cake**

(by Shirley McNevich)

1/2 cup butter (softened)  
1 1/2 cups Domino's dark brown sugar (packed)

1 egg  
2 tsp. vanilla  
2 cups flour  
1 1/2 tsp. cinnamon  
1 tsp. baking soda  
1/4 tsp. salt  
1/4 tsp. ground allspice  
1/4 tsp. ground cloves  
1 cup buttermilk  
2 cups finely chopped fresh rhubarb  
Topping: 1/2 cup white sugar; 1/2 cup Baker's angelflake coconut; 1/2 cup chopped pecans; 1 tsp. cinnamon

In a mixer add butter and brown sugar--beat. Add egg and vanilla--beat. Add buttermilk--beat. Add 1 1/2 tsp. cinnamon, baking soda, salt, allspice and cloves--beat. Add flour--beat until smooth. Remove bowl from mixer--add chopped rhubarb--stir with a spoon. Pour batter into a greased 9 x 13 cake pan. In a separate bowl add white sugar, coconut, chopped pecans and 1 tsp. cinnamon--stir with a spoon. Sprinkle the coconut topping evenly over the top of the cake. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness.

### **#1330 - New York Cake Pan Cheesecake**

(by Shirley McNevich)

Crust: 1 cup crushed graham cracker crumbs; 3 TBSP white sugar; 3 TBSP butter (melted)  
Batter: 5 - 8oz. Philadelphia cream cheese (softened); 1 cup white sugar; 3 TBSP flour; 1 TBSP vanilla; 1 cup Breakstone's sour cream; 4 eggs; 1 can of your favorite fruit pie filling (cherry, strawberry, blueberry, etc.)

In a bowl add graham cracker crumbs, 3 TBSP white sugar and melted butter--stir with a spoon. Press the graham cracker mixture into the bottom of a greased 9 x 13 cake pan. Bake the crust at 325 degrees for 10 minutes--set aside. In a mixer add cream cheese--beat. Add 1 cup white sugar--beat. Add flour and vanilla--beat. Add sour cream--beat. Add eggs--beat just until blended. Pour cream cheese batter over the graham cracker crust. Bake at 325 degrees for 40 minutes or until center is almost set. Cool completely. Refrigerate the cheesecake and the can of pie filling overnight. The next day, open the pie filling and spread it on top of the cheesecake.

### **#1331 - Frozen Cookies and Cream**

(by Shirley McNevich)

4 squares Baker's semi-sweet baking chocolate  
14 Oreo cookies  
1 - 8oz. Philadelphia cream cheese (softened)  
1/4 cup white sugar  
1 tsp. vanilla  
1 - 8oz. Cool Whip (thawed)

Melt the chocolate according to box directions--set aside. Spray a bread loaf pan with Pam. Place 8 Oreo cookies into a Ziploc bag and crush them with a rolling pin--sprinkle the crumbs on the bottom of the greased loaf pan. Place the other 6 Oreo cookies in a Ziploc bag--crush them with a rolling pin--set aside. In a mixer add cream cheese and white sugar--beat. Add vanilla--beat. Remove bowl from mixer--add thawed Cool Whip and stir with a spoon. Measure 1 1/2 cups of the cream cheese mixture--add the melted chocolate and stir until mixed. Spread the rest of the cream cheese mixture (the part without the chocolate) on top of the Oreo crumbs in the loaf pan. Sprinkle the rest of the crushed Oreos on top of the cream cheese mixture--use the back of a spoon to carefully press the crushed Oreos into the cream cheese mixture. Pour the chocolate cream cheese mixture over the top evenly. Cover the pan with foil and freeze overnight. The next day remove from freezer--cut into slices to serve.

### **#1332 - Grilled Scalloped Potatoes**

(by Shirley McNevich)

2 cups thin sliced red potatoes  
salt and pepper  
1/2 onion (chopped)  
1/2 cup water  
FRESH grated Parmesan cheese (NOT canned)  
1/3 cup Miracle whip salad dressing  
2 TBSP chopped or dried parsley

Spray a microwave safe bowl with Pam--add sliced potatoes to the bowl. Sprinkle salt and pepper on the potatoes to your taste. Add the water to the potatoes--cover the bowl with Saran wrap. Microwave on high for 4 minutes, stir them, and microwave on high another 3 minutes. Drain the potatoes. In a bowl add 1/3 cup Parmesan cheese,

parsley, chopped onions and Miracle whip--stir. Pour the cheese mixture on the potatoes--stir. Rip off 2 long pieces of foil and place them on top of one another--spray the top side with Pam. Spoon the potato mixture on to the foil, and wrap up the sides of the foil. Fold the top and the sides but leave some space between the top of the potatoes and the foil--you should now have a sealed foil package. Place the foil bag on the very top shelf of your outdoor gas grill. Grill for 15-20 minutes or until potatoes are tender. Sprinkle extra Parmesan cheese on top of the potatoes before serving if you wish.

### **#1333 - Hot Dog Lasagna**

(by Gloria "Snook" Walker - friend)

1lb. good quality all beef hot dogs (thawed)  
1 box lasagna noodles  
1 - 26oz. jar of your favorite pasta sauce  
1 cup (or more) shredded mozzarella cheese  
Italian seasoning or oregano if not already in the pasta sauce

Cook lasagna noodles according to box directions--drain. Cut each hot dog in half (so you end up with two short hot dogs). Spray a 9 x 13 glass baking dish with Pam. Spread enough pasta sauce in the baking dish to cover the bottom. Place a half hot dog on the end of a lasagna noodle and roll up the hot dog inside of the lasagna noodle. Continue with all hot dogs and place rolled hot dogs into the baking dish. Spread the rest of the pasta sauce on top of the rolled hot dogs. Sprinkle the top with Italian seasoning or oregano if you wish. Bake at 350 degrees for 20 minutes, remove from oven, sprinkle shredded mozzarella cheese on top, and return to oven until cheese is melted and sauce is bubbling.

### **#1334 - Frosted Molasses Cake**

(by Shirley McNevich)

1 cup white sugar  
3 cups flour  
3/4 cup butter (softened)  
2 eggs  
1 tsp. baking soda  
1 tsp. baking powder  
1 cup boiling water  
3/4 cup Brer Rabbit green label baking molasses

1/4 cup King syrup molasses

Frosting: 5 TBSP Domino's dark brown sugar; 3 TBSP butter; 2 TBSP milk; 1 cup Baker's angelflake coconut

In a mixer add white sugar and eggs--beat. Add butter--beat. Add baking soda, baking powder--beat. Add both types of molasses--beat. Add boiling water--beat. Slowly add flour--beat until smooth. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-40 minutes--cool cake slightly. Frosting--in a saucepan over medium heat add 2 TBSP butter, brown sugar and milk--stir and bring to a boil, then boil until it starts to thicken. Remove saucepan from stove--add coconut and stir. Frost the cake.

### **#1335 - Beer Cake**

(by Shirley McNevich)

2 cups white sugar  
1 cup butter (softened)  
2 cups flour  
2 tsp. baking soda  
2 eggs  
1 tsp. cinnamon  
1/2 tsp. salt  
2 cups beer  
1 cup chopped nuts

In a mixer add white sugar and butter--beat. Add eggs--beat. Add baking soda and cinnamon--beat. Add salt--beat. Add beer slowly--beat. Add flour--beat. Add chopped nuts--beat. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 30-40 minutes--test with a toothpick for doneness. Frost as desired.

### **#1336 - Corn Syrup Cake**

(by Shirley McNevich)

1/2 cup softened butter  
1 cup lite corn syrup  
2 eggs  
1/2 cup milk  
2 1/4 cups CAKE flour  
2 1/4 tsp. baking powder  
1/2 tsp. salt

In a mixer add 2 egg whites--beat until stiff and set aside. In a mixer add butter--beat. Add corn syrup--beat. Add 2 egg yolks--beat. Add baking powder--beat. Add milk--beat. Add salt--beat. Slowly add cake flour--beat. Remove bowl from mixer--add beaten egg whites to the batter and fold them in using a spoon. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness. Serve with whipped topping or frost as desired.

### **#1337 - Cream of Celery Soup**

(by Shirley McNevich)

10 cups water  
3 cups finely chopped celery  
1 TBSP butter  
1 TBSP flour  
1 cup milk  
salt and pepper to your taste  
celery salt to your taste  
1 cup milk (hot but not boiling)

In a saucepan add water and chopped celery--bring to a boil, then cook until celery is very tender--drain. In a separate saucepan add butter--melt. Add flour--stir. Slowly add 1 cup milk--cook and stir until thick. Spoon the celery into a sieve over a bowl--push celery through the sieve using a spoon--discard anything caught in the sieve. Pour the bowl of celery into the saucepan with the milk mixture--stir. Add salt, pepper and celery salt to your taste--stir. Keep the heat on simmer, and simmer the celery soup for 10 minutes. Add the cup of hot milk to the celery soup--stir and cook until hot.

### **#1338 - No Egg Spice Cake**

(by Shirley McNevich)

1 cup white sugar  
1/2 cup softened butter  
1 cup milk  
1 tsp. vanilla  
1/2 tsp. ground cloves  
1/2 tsp. cinnamon  
1 tsp. salt  
1 tsp. cream of tartar

1 tsp. baking soda  
2 cups flour

In a mixer add white sugar and butter--beat. Add milk and vanilla--beat. Add cloves, cinnamon, salt, cream of tartar and baking soda--beat. Slowly add flour--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 25-35 minutes--test with a toothpick for doneness. Add whipped topping or frost as desired.

### **#1339 - Microwave Chocolate Pudding**

(by Shirley McNevich)

2/3 cup white sugar  
1/4 cup Hershey's cocoa  
3 TBSP cornstarch  
1/4 tsp. salt  
2 1/4 cups milk  
2 TBSP butter  
1 tsp. vanilla

In a microwave safe bowl add white sugar, cocoa, cornstarch and salt--stir until well mixed. Slowly add milk while stirring. Place bowl in microwave on high for 2 1/2 minutes--remove, stir, return to microwave on high for 2 1/2 minutes longer. Remove, stir--if not thick, return to microwave for another minute and re-stir. Add vanilla and butter--stir until smooth. Scoop pudding into serving cups and put plastic wrap on top of each TOUCHING the top of the pudding --let sit on counter until room temperature, then refrigerate.

### **#1340 - Sour Cream Chocolate Cake**

(by Shirley McNevich)

1 3/4 cups flour  
1 3/4 cups white sugar  
3/4 cup Hershey's cocoa  
1 1/2 tsp. baking soda  
1 tsp. salt  
2/3 cup softened butter  
1 1/2 cups Breakstone's sour cream  
2 eggs  
2 tsp. vanilla



In a mixer add white sugar and butter--beat. Add eggs--beat. Add baking soda, cocoa and salt--beat. Add sour cream and vanilla--beat. Slowly add flour until mixed, then beat for 3 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-40 minutes--test with a toothpick for doneness. Cool completely, then frost as desired.

### **#1341 - Sweet Potato Cupcakes**

(by Shirley McNevich)

1/2 cup softened butter  
1/4 cup butter (melted)  
1 - box Duncan Hines yellow cake mix  
3/4 cup water  
3 eggs  
1 cup cooked/mashed sweet potatoes  
3/4 cup toffee bits  
2 - 8oz. Philadelphia cream cheese (softened)  
2 cups Domino's powdered sugar  
2 tsp. vanilla  
1/4 cup caramel ice cream topping

In a mixer add cake mix, eggs, and 1/4 cup melted butter--beat. Add mashed sweet potatoes and water--beat until mixed, then beat on medium speed for 3 minutes. Remove bowl from mixer--add 1/2 cup toffee bits--stir with a spoon. Spoon batter into cupcake liners (2/3 full) and place in muffin tins. Bake at 350 degrees for 20-25 minutes. Cool completely. Frosting: in a mixer add cream cheese and 1/2 cup softened butter--beat. Add powdered sugar and vanilla--beat. Frost the cupcakes. Drizzle caramel on each cupcake and sprinkle the extra toffee bits on top of the caramel.

### **#1342 - Hard Chocolate Fudge**

(by Shirley McNevich)

3 cups white sugar  
2/3 cup Hershey's cocoa  
1/8 tsp. salt  
1 1/2 cups whole milk or 2% milk  
1/2 stick softened butter (no substitutes)  
2 tsp. vanilla  
1 cup chopped nuts (optional)

Line a fudge pan with foil--set aside (you can butter the foil if you wish). In a saucepan over medium heat add white sugar, cocoa, salt and milk--stir constantly until boiling. Once boiling, stop stirring--heat to 234 degrees on your candy thermometer. Remove saucepan from heat--add butter and vanilla but do not stir. Let it cool to room temperature, then stir with a wooden spoon (add chopped nuts if you wish) until it gets thick and is not as shiny as when you started. Pour the fudge into the foiled pan. Cool completely, then dump it upside down on a cutting board--peel off the foil. Cut the fudge into squares. Keep refrigerated.

### **#1343 - Skillet Chicken and Pasta**

(by Shirley McNevich)

2 cups cooked penne pasta  
1lb. boneless/skinless chicken breasts (cut into bite sized pieces)  
1 1/4 cups chunky salsa (mild, medium or hot)  
1 cup canned whole kernel corn (drained)  
1 green bell pepper (washed and chopped)  
1 cup shredded Monterey Jack cheese  
salt and pepper

Cook and drain pasta according to box directions--set aside. In a greased skillet over medium heat add chicken pieces. Salt and pepper chicken to your taste, then brown chicken. Add salsa, corn and chopped green pepper to the chicken--stir and bring to a boil. Once boiling, turn heat back to simmer, then simmer for 15 minutes while lightly stirring. Add drained pasta to chicken mixture--stir. Sprinkle the shredded cheese on top--put a lid on and keep heat on simmer until cheese melts.

### **#1344 - Chocolate Chip Sour Cream Cake**

(by Shirley McNevich)

2 sticks softened butter (no substitutes)  
4 eggs  
1/2 tsp. salt  
3 cups flour  
2 tsp. baking soda  
2 cups white sugar  
3 tsp. vanilla  
2 cups Breakstone's sour cream

2 tsp. baking powder

Topping: 2 tsp. cinnamon; 1 cup white sugar; 1 - 6oz. bag Nestle's semi-sweet chocolate chips

In a mixer add butter and 2 cups white sugar--beat. Add eggs--beat. Add salt, baking soda, baking powder and vanilla--beat. Add sour cream--beat. Slowly add flour--beat until smooth. Pour 1/2 of the batter into a greased and floured 9 x 13 cake pan. In a separate bowl add cinnamon, 1 cup white sugar--stir. Sprinkle 1/2 of the cinnamon mixture on top of the batter in the cake pan. Sprinkle all of the chocolate chips on top of the cinnamon mixture. Pour the rest of the batter on top of the chocolate chips. Sprinkle the rest of the cinnamon mixture on top of the final batter layer. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness.

### **#1345 - Crock Pot Fiesta Casserole**

(by Shirley McNevich)

1lb. ground chuck

1 tsp. salt

1/2 tsp. pepper

1 chopped onion

1 can enchilada sauce

1 can cheddar cheese soup

1 - 16oz. can whole kernel corn (drained)

1 - 16oz. can pinto beans (drained)

1 tsp. (or more) chili powder

1 tsp. garlic salt

1 bag corn tortilla chips

12oz. (or more) shredded cheddar cheese

In a skillet over medium heat add ground chuck, salt, pepper and chopped onions--stir and cook until beef is browned. Add enchilada sauce, cheddar cheese soup, drained corn, drained pinto beans, chili powder and garlic salt to the beef--stir. Line the bottom of a crockpot with some of the tortilla chips, then scoop 1/4 of the meat mixture on top of the tortilla chips, and 1/4 of the shredded cheddar cheese on top of the meat mixture. Keep layering chips, meat mixture and shredded cheddar cheese. You should end up with the last layer of cheese on the top. Simmer on low for 6 hours.

### **#1346 - Italian Wedding Soup**

(by Shirley McNevich)

3 quarts chicken broth  
1lb. boneless/skinless chicken breasts (cut into bite sized pieces)  
canola oil  
1lb. ground chuck  
2 beaten eggs  
1/2 cup Italian bread crumbs  
1/2 cup finely chopped onion  
3 ribs of celery (diced)  
2 tsp. dried or fresh parsley  
1 tsp. dried basil  
1 tsp. salt  
1/2 tsp. pepper  
1 cup Ronzoni acini di pepe pasta  
10oz. frozen or 2 cups fresh spinach (thawed, drained and chopped)  
freshly grated Parmesan cheese

In a skillet add chicken pieces and a little canola oil--salt and pepper chicken to your taste, then cook and brown chicken--set aside. In a bowl add ground chuck, beaten eggs and bread crumbs (extra salt and pepper if you wish)--mix with your hands, then form 1/2" meatballs (dime sized) with all of the mixture--set aside. In a large pot add chicken broth--add onion, celery, parsley, basil, salt, and pepper to the broth--stir over medium heat and bring to a boil. Once boiling, add meatballs one at a time, then add the pasta and chopped spinach--cook and stir until pasta and meatballs are done. Add browned chicken pieces--stir and cook until chicken is warmed. Serve in bowls, and top each bowl with freshly grated Parmesan cheese.

### **#1347 - Macaroni and Cheese Soup**

(by Shirley McNevich)

3 quarts chicken broth  
1 1/2 cups sliced carrots (coin shaped pieces)  
1 1/2 cups chopped celery  
1 chopped onion  
1 chopped green pepper  
1lb. shell shaped pasta  
1 tsp. salt

1/2 tsp. pepper  
1/4 cup butter  
1/4 cup flour  
6 cups milk  
1lb. cubed Velveeta cheese  
1 tsp. dry mustard

In a large pot add chicken broth over medium heat--add celery, carrots, chopped onions and chopped green peppers. Cook and stir until carrots are tender--it should be boiling at this point. Add pasta shells, salt and pepper and cook for 4 minutes, then remove from heat. Place a lid on the pot and let stand until pasta is done (about 10 minutes). In a saucepan over low heat add butter--melt. Add flour--stir until smooth. Add milk slowly--stir. Add dry mustard--stir. Add cubed cheese--stir and cook until cheese is melted and mixture is smooth. Remove saucepan from heat and add the cheese mixture to the pasta mixture--stir. If not hot enough, simmer for a few minutes and stir again.

### **#1348 - Italian Vegetable Soup**

(by Shirley McNevich)

1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1 cup chopped celery  
1 cup sliced carrots (coin shaped pieces)  
2 garlic cloves (minced)  
1 - 16oz. can chopped tomatoes  
1 - 15oz. Hunt's tomato sauce  
1 - 15oz. can kidney beans (do not drain)  
2 cups water  
5 tsp. beef bouillon  
1 tsp. dried parsley  
1/2 tsp. oregano  
1/2 tsp. basil  
2 cups shredded cabbage  
1 cup cut green beans  
1/2 cup (or more) shell pasta  
shredded Parmesan cheese

In a skillet over medium heat add ground chuck, chopped onions, salt

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and pepper--stir and cook until beef is browned. Dump the beef mixture into a Dutch oven. Add celery, carrots, garlic, tomatoes, kidney beans, tomato sauce, water, beef bouillon, parsley, oregano, basil, shredded cabbage--stir until mixed, then turn heat to medium and bring to a boil (stir occasionally). Once boiling, turn heat to simmer--simmer for 20 minutes (stir occasionally). Add green beans and pasta--stir, then simmer until vegetables are hot and pasta is done to your liking. Serve in bowls and top each bowl with shredded Parmesan cheese.

### **#1349 - Cream Cheese Éclair Cake**

(by Shirley McNevich)

Crust: 1 cup water; 1/2 cup Parkay margarine; 1 cup flour; 4 eggs

Filling: 1 - 6oz. box Jell-O vanilla instant pudding; 2 1/2 cups milk; 1 - 8oz. Philadelphia cream cheese (softened)

Topping: 1 - 8oz. Cool Whip (thawed); Hershey's chocolate syrup for drizzling; maraschino cherries; chopped nuts

In a saucepan over medium heat add water and margarine--stir and bring to a boil. Add flour--stir quickly until it forms a ball--remove saucepan from heat. Add first egg to ball--stir quickly. Add second egg--stir quickly. Add third egg--stir quickly. Add fourth egg--stir quickly. Spread the mixture on to the bottom of a greased 10 x 15 baking pan. Bake at 400 degrees for 30 minutes. Cool crust completely--set aside. In a mixer add milk and pudding mix--beat. Add cream cheese--beat. Spread cream cheese mixture on to the cooled crust. Spread the Cool Whip over the top. Drizzle the top with chocolate sauce and sprinkle chopped nuts over the top. Drain the cherries, cut them in half and pat them dry with paper towels. Arrange cherries on the top.

### **#1350 - Chocolate Buttermilk Cake**

(by Shirley McNevich)

2 cups white sugar

3/4 cup butter (melted)

1 egg

2 cups buttermilk

2 1/2 cups flour

4 heaping TBSP Hershey's cocoa

2 tsp. baking soda

In a mixer add white sugar, melted butter and egg--beat. Add cocoa and baking soda--beat. Add buttermilk--beat. Slowly add flour--beat. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Cool completely. Frost as desired.

### **#1351 - Coconut Cookies**

(by Shirley McNevich)

1 cup softened butter  
3/4 cup white sugar  
3/4 cup Domino's dark brown sugar (packed)  
2 eggs  
2 tsp. vanilla  
1 tsp. almond extract  
2 cups flour  
1 tsp. baking soda  
3/4 tsp. salt  
2 cups Baker's angelflake coconut  
1 - 12oz. bag Nestle's MILK chocolate chips  
1 1/2 cups chopped almonds (chop fine)

In a mixer add butter, brown sugar and white sugar--beat. Add eggs--beat. Add vanilla and almond extract--beat. Add baking soda and salt--beat. Slowly add flour--beat. Remove bowl from mixer--add coconut, chocolate chips and chopped almonds--stir with a wooden spoon until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 9-10 minutes. Let cookies set for a minute or two before removing from cookie sheets.

### **#1352 - Pecan Cracker Pie**

(by Shirley McNevich)

3 egg whites  
1/2 tsp. baking powder  
1 cup white sugar  
20 Ritz crackers (crushed)  
3/4 cup chopped pecans  
1 tsp. vanilla  
Cool Whip

Place crackers in a Ziploc bag--close the bag and crush them using a

rolling pin--set aside. In a mixer add egg whites and baking powder--beat until egg whites are stiff. Add white sugar--beat. Add vanilla--beat. Add crushed crackers--beat. Remove bowl from mixer--add chopped pecans and stir with a spoon. Pour batter into a buttered pie plate. Bake at 325 degrees for 30 minutes. Cool completely. Serve with Cool Whip.

### **#1353 - Scratch Mayo Cake**

(by Shirley McNevich)

1 3/4 cups flour  
1 cup white sugar  
1/3 cup Hershey's cocoa  
1 1/2 tsp. baking powder  
1 1/2 tsp. baking soda  
1/8 tsp. salt  
1 cup Hellmann's mayo  
1 cup water  
2 tsp. vanilla

In a mixer add flour, white sugar, cocoa, baking powder, baking soda, salt, mayo, water and vanilla--beat slowly until mixed, then beat for 3 minutes. Pour batter into a greased and floured bundt cake pan. Bake at 350 degrees for 40-50 minutes. Test with a toothpick for doneness. Cool 20 minutes, then dump it on to a cake plate. Cool completely--frost/glaze as desired or dust with powdered sugar.

### **#1354 - Homemade Pizza Dough**

(by Shirley McNevich)

1 packet dry yeast  
6 TBSP warm water + 3/4 cup warm water  
2 TBSP good quality olive oil  
1/2 tsp. garlic salt  
1/8 tsp. oregano  
1/8 tsp. onion powder  
3 1/2 cups flour (do not sift)

In a large bowl add yeast and 6 TBSP warm water--stir. Add 3/4 cup water, olive oil, garlic salt, oregano, onion powder and flour--mix with your hands until dough ball forms. Knead the dough on your floured counter for 10 minutes--it should be smooth when you're finished



kneading the dough. Place the dough in a greased bowl and cover it with Saran wrap for about 30 minutes or until it doubles in size. After dough is doubled, knead it again on your floured counter to remove any air bubbles. Spread the dough on to a greased pizza pan. Top with your favorite sauce, toppings and cheese. Bake at 500 degrees for 10-12 minutes.

### **#1355 - Spinach Meatball Soup**

(by Donna [Miller] Unger - friend)

8oz. frozen/precooked Italian meatballs  
2 - 14.5oz. cans diced tomatoes with Italian herbs  
1 - 15oz. can cannellini beans  
1/2 cup water  
1/4 cup reduced fat basil pesto  
2 cups baby spinach  
1/4 cup fresh shredded Parmesan cheese

In a pot add the meatballs, both cans diced tomatoes, beans, water and pesto--stir and bring to a boil. Once boiling, cover the pot, turn heat to simmer, and simmer for 10 minutes. Remove lid and add spinach and Parmesan cheese--stir and serve.

### **#1356 - Berry Cheesecake**

(by Shirley McNevech)

Crust: 1 1/2 cups graham cracker crumbs; 1/2 stick butter (melted); 2 TBSP white sugar  
Batter: 4 - 8oz. Philadelphia cream cheese (softened); 12oz. fresh or frozen strawberries (thawed); 1/2 cup white sugar if using frozen strawberries OR 3/4 cup white sugar if using fresh strawberries; 1 - 8oz. Cool Whip (thawed)

In a bowl add graham cracker crumbs, melted butter, and 2 TBSP white sugar--stir and mix. Press the graham cracker mixture into the bottom of a greased 9 x 13 cake pan. Put the cake pan in the refrigerator. In a large bowl add all of the fresh or thawed strawberries--mash them with a potato masher. In a mixer add cream cheese and 1/2 cup OR 3/4 cup white sugar--beat. Add mashed strawberries--beat. Add 2 cups Cool Whip--beat. Remove crust from refrigerator--scoop the batter into the crust evenly. Refrigerate overnight. The next day, cut and serve with extra Cool Whip if desired.

### **#1357 - Scratch Strawberry Shortcake**

(by Shirley McNevich)

1 egg  
1 cup white sugar  
2 TBSP Crisco shortening  
2 cups flour  
1/2 cup milk  
2 tsp. baking powder  
1 quart fresh strawberries  
1/2 cup white sugar

Grease and flour a 9" x 9" pan--set aside. In a bowl add egg--beat it with a fork. Add 1 cup white sugar--stir with a spoon. Add shortening--beat with a spoon. Add baking powder, milk, and flour--stir until mixed, then beat with a spoon. Pour the batter into the prepared pan--smooth it out with the back of a spoon until even. Bake at 350 degrees for 35 minutes. Cool completely. While the shortcake is cooling, wash and de-stem 1 quart of fresh strawberries. With a potato masher, mash the berries. Add 1/2 cup white sugar to the berries and stir--taste a small spoonful--add more sugar if it's not sweet enough. To serve, place a piece of shortcake in a bowl, crumble the cake into small pieces, pour some berries over the top, and add a little cold milk.

### **#1358 - Mozzarella Beef**

(by Shirley McNevich)

1lb. ground chuck  
1 tsp. oregano  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. garlic powder  
1 - 12oz. can Campbell's condensed Italian tomato soup  
1 - 19.75oz. can Campbell's cream of mushroom soup  
1 1/4 cups water  
6oz. (or more) shredded mozzarella cheese  
3 cups shell pasta

Cook and drain pasta shells according to box directions--set aside. In a greased skillet over medium heat add ground chuck, chopped onion, salt, pepper, garlic powder, oregano--cook and brown the beef

while stirring. When meat is in small pieces and browned add tomato soup, mushroom soup and water--stir. Add 1 cup of the mozzarella cheese--stir. Add drained pasta shells--stir. Grease a 2 qt. baking dish--scoop the whole mixture into the baking dish. Cover the dish and bake at 400 degrees for 20 minutes--remove from oven, top with remaining mozzarella cheese, and return to oven uncovered until cheese melts and mixture is hot.

### **#1359 - Mushroom and Broccoli Pasta**

(by Shirley McNevich)

2 TBSP butter  
3 cups fresh broccoli pieces  
3 cups fresh sliced mushrooms  
1 chopped onion  
1/4 tsp. garlic powder  
1 - 10.75oz. can Campbell's condensed cream of mushroom soup  
1/3 cup milk  
2 TBSP (or more) fresh grated Parmesan cheese  
1/4 to 1/2 tsp. black pepper  
4 cups cooked fettuccine pasta

Cook and drain pasta according to box directions. In a skillet over medium heat add butter--melt. Add broccoli, mushrooms, chopped onion and garlic powder--stir and cook until almost tender. Add soup, milk, Parmesan cheese and pepper--cook and stir until hot. Serve the mushroom/broccoli sauce over the cooked fettuccine.

### **#1360 - Peanut Butter Cookie Crunchers**

(by Shirley McNevich)

1 1/4 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/2 cup Domino's dark brown sugar (packed)  
1/2 cup white sugar  
1/2 cup butter  
2 eggs  
1 tsp. vanilla  
1/2 cup Jif crunchy peanut butter (not smooth)  
1 TBSP milk  
1 - 6oz. bag Nestle's semi-sweet chocolate chips

1/4 to 1/2 cup chopped peanuts

In a mixer add butter, white sugar and brown sugar--beat. Add eggs, vanilla and milk--beat. Add crunchy peanut butter--beat. Add baking soda and salt--beat. Add flour--beat. Remove bowl from mixer--add chocolate chips and chopped peanuts--stir with a spoon until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 7-8 minutes.

### **#1361 - Cream Cheese Strawberries**

(by Shirley McNevich)

1 quart refrigerated fresh strawberries (wash carefully--DO NOT remove stems; berries should be very cold)

1 - 3oz. Philadelphia cream cheese (softened)

1/4 cup white sugar

whole milk

1 bag Nestle's MINI semi-sweet chocolate chips

Line a cookie sheet with wax paper--set aside. Carefully wash strawberries with COLD water, leave the stems on, and pat them dry with a paper towel. In a mixer add cream cheese and white sugar--beat on high until very smooth (make sure you scrape the sides of the mixing bowl). Once smooth, start adding one teaspoon of milk at a time and beating the cream cheese mixture on high. Continue adding milk until the mixture is thin enough to use for dipping. Do a test strawberry--you should be able to dip it and have it stick well to the berry. In a separate bowl pour in some of the mini chocolate chips. Hold the stem of each strawberry, dip the berry in the cream cheese mixture, then quickly roll the berry in the mini chocolate chips and place the completed berry sideways on the wax paper. If you don't like a lot of chocolate chips, just dip the bottom end of the berry in the chocolate chips rather than rolling it. Work quickly--once all berries are finished, refrigerate the whole tray. Keep refrigerated a few hours before serving so they are nice and cold. Not recommended to freeze them.

### **#1362 - Springform Turtle Cheesecake**

(by Shirley McNevich)

1 3/4 cups chocolate graham cracker crumbs

1/3 cup butter (melted)

3 - 8oz. Philadelphia cream cheese (softened)  
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)  
1/2 cup white sugar  
3 eggs  
1 TBSP vanilla  
1 1/2 cups Nestle's semi-sweet chocolate chips  
Hershey's chocolate syrup  
caramel ice cream topping  
1/2 cup chopped pecans

In a bowl add chocolate graham cracker crumbs and melted butter--stir. Spray a 9" springform cheesecake pan with Pam. Press the chocolate crumb mixture into the bottom and slightly up the sides of the springform pan using the back of a spoon--set aside. In a mixer add all cream cheese, white sugar and eggs--beat. Add vanilla--beat. Add Eagle brand milk--beat until smooth. In a microwave safe bowl add 1 1/2 cups of chocolate chips--microwave on high for 1 minute--stir. Keep microwaving for 10 more seconds at a time and stirring until all chips are melted and chocolate is smooth. Remove 2 cups of the cheesecake batter and add it to the melted chocolate chips--stir until smooth. Pour 1/2 of the plain cheesecake batter into the prepared crust. Pour all of the chocolate batter on top. Finish by pouring the rest of the plain cheesecake batter on top of the chocolate batter. Bake at 300 degrees for 1 hour and 15 minutes or until center is almost set. Cool the cheesecake completely. Drizzle chocolate syrup and caramel ice cream topping on the top of the cheesecake, then sprinkle the chopped pecans over the top. Refrigerate overnight.

### **#1363 - Blueberry Walnut Coffee Cake**

(by Donna [Miller] Unger - friend)

Cake: 1 1/2 cups flour; 1/2 cup white sugar; 1 TBSP baking powder; 1 tsp. cinnamon; 1/2 tsp. salt; 1 1/2 cups fresh blueberries; 1 egg; 1/2 cup milk; 1/4 cup butter (melted)

Topping: 1/4 cup butter (melted); 3/4 cup Domino's dark brown sugar (packed); 1 TBSP flour; 1/2 cup chopped walnuts

In a bowl add 1 1/2 cups flour, white sugar, baking powder, cinnamon, and salt--stir. Carefully add the blueberries and fold them in using a spoon. In a separate bowl add egg, milk and 1/4 cup melted butter--beat with a whisk. Add egg mixture to the flour mixture--stir just until

mixed. Pour batter into a greased 8" x 8" baking pan. In a bowl add 1/4 cup melted butter, brown sugar, 1 TBSP flour and chopped walnuts--stir until mixed. Sprinkle walnut mixture evenly over the top of the batter in the pan. Bake at 425 degrees for 20-25 minutes or until top is golden brown.

### **#1364 - Pecan Pie Squares**

(by Shirley McNevich)

2 cups flour  
1/2 cup white sugar  
3/4 cup Domino's dark brown sugar (packed)  
1/8 tsp. salt  
1 cup Kayro lite corn syrup  
3/4 cup + 1/2 cup softened butter  
4 beaten eggs  
2 1/2 cups chopped pecans  
1 tsp. vanilla

In a bowl add flour, white sugar, and salt--stir. Add 3/4 cup butter--mix with your hands to make crumbs. Press the crumb mixture into the bottom of a greased 9 x 13 cake pan using the back of a spoon. Bake at 350 degrees for about 20 minutes or until lightly browned. Remove from oven. In a saucepan over medium heat add brown sugar, 1/2 cup butter, and corn syrup--stir and bring to a boil--remove from heat. In a bowl add eggs--beat. Add 1/4 of the hot mixture into the eggs--stir. Add the rest of the hot mixture into the egg mixture--stir. Add pecans and vanilla to the egg mixture--stir. Pour the pecan mixture on top of the baked crust evenly. Bake at 350 degrees for 35 minutes or until set. Cool completely. Cut into squares.

### **#1365 - Scratch Pina Colada Cake**

(by Shirley McNevich)

2 cups flour  
1 1/2 cups white sugar + 1 cup white sugar  
3 tsp. baking powder  
3/4 tsp. salt  
1/2 cup canola oil  
6 egg whites  
6 egg yolks  
3/4 cup water

1 cup Baker's angelflake coconut  
1 TBSP orange zest (grated orange rind--optional)  
1/4 tsp. cream of tartar  
1 - 8oz. Dole crushed pineapple (do NOT drain)  
1/2 cup softened butter  
1/3 cup pineapple juice  
1 TBSP rum extract  
extra Baker's angelflake coconut for sprinkling

In a mixer add 6 egg whites and cream of tartar--beat until stiff and set aside. In a mixer add 1 1/2 cups white sugar, 6 egg yolks and canola oil--beat. Add water--beat. Add flour--beat. Add baking powder and salt--beat. Add orange zest and coconut--beat. Remove bowl from mixer--add egg whites into the batter and stir with a spoon until mixed. Pour batter into a greased 10" tube pan. Bake at 325 degrees for 1 hour and 15 minutes--test with a toothpick for doneness. Cool cake a few minutes, then dump it upside down on a cake plate--use a toothpick to make deep holes all over the top of the cake. Topping: in a saucepan add crushed pineapple and its juice, 1 cup white sugar, softened butter, 1/3 cup pineapple juice and rum extract--turn heat to medium. Stir and bring to a boil while stirring. Once boiling, stir and cook for 5 minutes or until thickened. Remove from heat. Spoon the warm pineapple mixture all over the top of the cake. When topping has cooled, sprinkle more coconut all over the top of the cake.

### **#1366 - Tomato Tuna Casserole**

(by Shirley McNevich)

1 - 8oz. bag wide egg noodles  
2 TBSP canola oil  
1/2 cup chopped onion (more if you wish)  
1/2 cup chopped green bell pepper  
1 - 15oz. can Hunt's tomato sauce  
1 cup water  
1 tsp. salt  
1/2 tsp. garlic powder  
1/2 tsp. black pepper  
2 - 7oz. cans white albacore tuna (drained and flaked)  
1/2 cup shredded cheddar cheese

Cook and drain noodles according to bag directions with 1 tsp. salt--drain and set aside. In a skillet over medium heat add canola oil, chopped onions and chopped green pepper--stir and cook until

tender. Add tomato sauce, water, 1 tsp. salt, garlic powder and black pepper to the onion mixture--turn heat to simmer and stir--simmer for 10 minutes. Add noodles and tuna to the sauce--stir until mixed. Grease a 2 qt. casserole dish. Pour the whole mixture into the casserole dish. Bake (covered) at 375 degrees for 30 minutes or until hot. Remove from oven, sprinkle cheese on top, return to oven uncovered and bake until cheese melts.

### **#1367 - Cranberry Nut Bread**

(by Shirley McNevich)

2 1/2 cups flour  
1 cup white sugar  
1/4 tsp. salt  
1 1/2 tsp. baking powder  
1/2 tsp. baking soda  
3/4 cup orange juice  
3 TBSP orange zest (grated orange peel)  
1 beaten egg  
2 TBSP Crisco shortening  
1 1/2 cups chopped cranberries  
3/4 cup chopped nuts

In a bowl add flour, white sugar, baking powder, baking soda and salt--stir. Add orange juice, beaten egg, Crisco, and orange zest--stir until mixed. Add chopped cranberries and chopped nuts--stir well. Spray a bread loaf pan with Pam. Place batter evenly into the loaf pan. Bake at 350 degrees for 50-60 minutes--test with a toothpick for doneness.

### **#1368 - Sour Cream Berry Salad**

(by Shirley McNevich)

2 cups fresh blueberries  
2 cups fresh blackberries  
2 cups fresh red raspberries  
2 cups fresh strawberries (quartered)  
Breakstone's sour cream

Wash all berries and drain, then cut strawberries in half--then cut strawberries in half again. In a large bowl keep adding some of each kind of berry until all are in the bowl (if you do it this way, you won't have to mix them as much). Start out by adding 1/4 cup to 1/2 cup



sour cream, then stir carefully until mixed. Taste--you can add more sour cream and re-stir if you wish.

### **#1369 - Cherry Upside Down Cake**

(by Shirley McNevich)

1 can Lucky Leaf cherry pie filling  
1 TBSP water  
1 TBSP cornstarch  
1 2/3 cups flour  
1 cup white sugar  
1/4 cup Hershey's cocoa  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup water  
1/3 cup canola oil  
1 tsp. cider vinegar  
1 tsp. vanilla

In a bowl add cornstarch and 1 TBSP water--stir until dissolved. Add cherry pie filling--stir until mixed. Pour the mixture into a greased 9 x 9 x 2 cake pan. In a separate bowl add flour, white sugar, cocoa, baking soda and salt--stir with a spoon. Add 1 cup water, canola oil, cider vinegar and vanilla--stir with a whisk until smooth and blended. Pour the chocolate batter on top of the cherry mixture in the cake pan. Bake at 350 degrees for 40-45 minutes. Cool for 15 minutes, then flip it upside down on to a cake plate. Cool completely.

### **#1370 - Six Way Casserole**

(by Shirley McNevich)

1 - 5.5oz. can Carnation evaporated milk (not condensed)  
1 - 10.75oz. can Campbell's cream of mushroom soup  
1 - 10.75oz. can Campbell's chicken and rice soup  
1 - 8oz. can mushrooms in liquid (do not drain)  
1 can chow mein noodles  
2 cups (or more) cooked chicken or turkey (cut into bite sized pieces)  
2 slices buttered bread

Grease a casserole dish--set aside. In a large bowl add evaporated milk and cream of mushroom soup--stir. Add the can of mushrooms and its liquid--stir. Add chicken and rice soup--stir. Add chicken or

turkey pieces and chow mein noodles--stir. Pour the mixture into the greased casserole dish. Cut the buttered bread into bite sized pieces and spread them evenly on top of the casserole. Bake uncovered at 350 degrees for 45 minutes or until hot.

### **#1371 - Potato Rolls**

(by Shirley McNevich)

3 red potatoes (washed, peeled, drained but keep 1 cup of the water)  
2 envelopes dry yeast  
1/2 tsp. white sugar  
1/2 cup softened butter  
1/4 cup Crisco shortening  
1/2 cup honey  
2 eggs  
2 tsp. salt  
about 6 1/2 cups flour

Boil peeled potatoes until tender--drain but reserve 1 cup of the potato water. Mash the cooked potatoes with a potato masher. Sprinkle both packets of yeast into 1/2 cup of the hot potato water--stir. Add the white sugar to the yeast mixture--stir. Let the yeast mixture stand for 10 minutes. While waiting, put the butter and Crisco into the other 1/2 cup of hot potato water--stir until melted. In a mixer add eggs--beat. Add salt and mashed potatoes--beat. Add yeast mixture--beat until blended. Add Crisco mixture and honey--beat. Add 2 1/2 cups flour--beat for 2 minutes. Remove bowl from mixer--add 3 1/2 cups to 4 1/2 cups flour--mix with your hands until it forms a dough ball. Place dough ball on floured counter and knead it until smooth. Place the dough ball into a greased bowl--spray the top of the dough ball with Pam and place a tea towel over the top of the bowl. Let the dough rise until it doubles in size. Cut the dough into pieces about half the size of the rolls you want to make (they will double in size) and roll them smooth with your hands. Place dough pieces in a greased 9 x 13 cake pan. Cover the cake pan with a tea towel and let them rise until doubled in size. Bake at 400 degrees for 25 minutes or until browned.

### **#1372 - Chocolate Chip Oatmeal Cookies**

(by Shirley McNevich)

1 3/4 cups flour  
1 tsp. baking soda

1 tsp. salt  
1 1/4 cups Domino's dark brown sugar (packed)  
2 sticks softened butter  
1/2 cup white sugar  
2 eggs  
2 TBSP milk  
2 tsp. vanilla  
2 1/2 cups Quaker quick oats  
2 cups (or more) Nestle's semi-sweet chocolate bits  
1 cup chopped nuts (optional)

In a mixer add brown sugar and butter--beat. Add white sugar--beat. Add eggs--beat. Add milk and vanilla--beat. Add salt and baking soda--beat. Slowly add flour--beat. Remove bowl from mixer--add oats, chocolate bits and chopped nuts--stir with a wooden spoon until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 to 375 degrees for 8-10 minutes. Let them set for 2 minutes before removing from cookie sheets, then place them on paper towels to cool.

### **#1373 - Low-Fat Chocolate Pudding Pie**

(by Cousin Betty Tharp)

1 ready-made graham cracker crust (or make your own)  
1 small box chocolate sugar-free Jell-O instant pudding mix  
1 cup 2% milk  
1 - 8oz. fat-free Cool Whip (thawed)

In a mixer add pudding mix and milk--beat slowly until mixed then beat on high. Add 1/2 of the thawed Cool Whip--beat. Pour mixture into the graham cracker crust. Refrigerate until cold, then spread the rest of the Cool Whip on the top of the pie. Refrigerate overnight.

### **#1374 - Tuna Biscuit Casserole**

(by Shirley McNevich)

1/4 cup Parkay margarine  
1/2 cup chopped onions  
1 cup chopped green bell pepper  
2 TBSP flour  
1 - 29oz. can chopped tomatoes  
1 TBSP Worcestershire sauce

1 tsp. dry mustard  
1/2 tsp. salt  
1/2 tsp. white sugar  
1/2 tsp. pepper  
1 - 12.5oz. can white albacore tuna (drained and flaked)  
2 - 8oz. cans Pillsbury buttermilk biscuits

In a skillet over medium heat add margarine, chopped onions and chopped green peppers--stir and cook for 5 minutes. Add four--stir slowly until mixed. Add chopped tomatoes, Worcestershire sauce, dry mustard, salt, white sugar and pepper--stir, then cover and simmer for 10 minutes. Remove from heat--add drained and flaked tuna--stir. Pour whole mixture into a greased 2 1/2 quart casserole. Open biscuit cans--cut each biscuit into 3 pieces (pie shaped pieces)--place biscuit pieces all over the top of the tuna mixture (pointed side of each biscuit piece pointing up to the air). Bake at 375 degrees for 25 minutes.

### #1375 - Macaroni and Tuna Casserole

(by Shirley McNevich)

1 - 8oz. box elbow macaroni (cooked and drained according to box directions)  
1 or 2 - 6.5oz. cans white albacore tuna (drained and flaked)  
1/2 tsp. salt  
1/2 tsp. pepper  
1/2 cup Hellmann's mayo  
1 cup diced celery  
1/3 cup chopped onions  
1/4 cup chopped green bell pepper  
1/4 cup chopped pimentos  
1 - 10.5oz. can Campbell's condensed cream of celery soup  
1/2 cup milk  
1 cup shredded sharp cheddar cheese  
2 slices buttered bread

Cook and drain macaroni according to box directions--set aside. In a bowl add drained macaroni, tuna, salt, pepper, mayo, celery, onions, green peppers and pimentos--stir. In a saucepan over medium heat add celery soup and milk--stir and heat until hot. Add shredded cheese to the soup--stir and cook until cheese melts. Pour the soup mixture into the macaroni mixture--stir until mixed. Pour the whole mixture into a greased casserole dish. Cut the buttered bread into bite sized pieces and sprinkle them on top of the soup mixture. Bake

uncovered at 375 degrees for 20-25 minutes or until bread on top is browned.

### **#1376 - Scallop Casserole**

(by Shirley McNevich)

1lb. fresh or frozen scallops (thawed and rinsed)  
1 TBSP chopped onion  
3 TBSP butter  
3 TBSP flour  
1/2 tsp. pepper  
1/2 cup milk  
1 - 3oz. can chopped mushrooms (drained)  
2 TBSP grated Parmesan cheese  
2 TBSP chopped pimentos  
1 TBSP chopped parsley  
2oz. (or more) shredded sharp cheddar cheese  
1 1/2 cups crushed potato chips (regular, NOT salt free)

Placed thawed scallops in a single layer in a saucepan--add just enough water to cover them, then turn heat to medium and bring to a boil. Once boiling, turn heat to simmer and simmer for 2 minutes. Drain the scallops but save 1 cup of the scallop liquid. Slice the scallops into 1/4" thick pieces--set aside. In a skillet over medium heat add butter and chopped onions--cook and stir until onions are tender. Add the flour and pepper to the onions--stir. Add the 1 cup reserved scallop water and the milk--cook and stir until it thickens. Remove skillet from heat--add mushrooms, Parmesan cheese, chopped pimentos, chopped parsley, and the scallop pieces--stir carefully. Pour the scallop mixture into a greased casserole dish. Sprinkle the shredded cheese on top of the scallop mixture. Sprinkle the crushed potato chips on top of the cheese. Bake at 350 degrees for 20-25 minutes.

### **#1377 - Butter Crunch Candy**

(by Shirley McNevich)

4 sticks butter  
2 cups white sugar  
1/4 cup water  
2 TBSP Kayro corn syrup  
2 cups Diamond walnuts (cut into large pieces--NOT chopped)

1 - 8oz. Hershey's milk chocolate bar  
1/2 cup finely chopped pecans

Grate the whole unwrapped chocolate bar using a grater--set aside. In a saucepan over low heat add butter--melt and stir. Add white sugar, water and corn syrup--cook and stir constantly and cook to hard crack stage (300-310 degrees). Remove saucepan from heat and add large walnut pieces--stir. If it gets oily on top when you add the walnuts, return saucepan to heat and cook to hard crack stage again. Pour the mixture on to a greased 10 x 15 pan (one with a lip) and smooth it out with the back of a spoon. Sprinkle the grated chocolate evenly over the whole top of the candy and spread it with the back of a spoon. Sprinkle the chopped pecans evenly over the top of the melting chocolate and gently pat the chopped pecans down into the chocolate with the back of a spoon. Cool completely, then use the handle of a table knife to crack the candy into pieces.

### **#1378 - Salmon Loaf**

(by Shirley McNevich)

1 - 14.75oz. can red salmon (de-boned and flaked)  
1 1/2 cups cracker crumbs  
2 eggs  
1 small onion (chopped)  
1/2 tsp. salt  
1/2 tsp. pepper  
1/4 to 1/2 cup fresh or dried parsley

In a bowl add eggs--beat. Add flaked salmon--stir. Add chopped onions, salt, pepper and parsley--stir until mixed. Add cracker crumbs and mix with your hands to form it into a loaf shape (if too moist add more cracker crumbs). Place loaf into a greased loaf pan. Bake at 350 degrees for 50-60 minutes.

### **#1379 - Easy Pineapple Dessert**

(by Shirley McNevich)

1 - 4.6oz. box Jell-O vanilla pudding mix (NOT instant)  
1 - 20oz. can Dole crushed pineapple  
1 - 8oz. Cool Whip (thawed)  
maraschino cherries

Cook and cool pudding mix according to box directions (it should be cooled to room temperature before continuing). Drain the juice from the crushed pineapple and discard the juice. Add the drained crushed pineapple to the cooled vanilla pudding--stir. Add 1/2 of the Cool Whip to the pudding mixture--stir with a spoon. Refrigerate overnight. When ready to serve, scoop into serving bowls and add a few maraschino cherries on top (make sure you pat cherries dry with paper towels before adding them to the top).

### **#1380 - Creamed Lettuce**

(by Shirley McNevech)

1 head of lettuce (washed and broken into bite sized pieces)  
1/4 cup cream  
2 TBSP cider vinegar  
3 TBSP white sugar  
2 hard boiled eggs (chopped)

Break lettuce pieces and put pieces into a large bowl. In a small bowl add vinegar and white sugar--stir. In a mixer add heavy cream--beat until stiff. Add vinegar/white sugar mixture to beaten cream--stir. Add chopped eggs--stir. Pour the whole mixture on top of lettuce pieces--toss.

### **#1381 - Creamy Butter Pecan Fudge**

(by Shirley McNevech)

1/2 cup softened butter (NO substitutes)  
1/2 cup Domino's dark brown sugar (packed)  
1/2 cup white sugar  
1/2 cup heavy whipping cream  
pinch of salt  
2 tsp. vanilla  
2 cups Domino's powdered sugar  
1 cup (or more) pecans (broken into small pieces--NOT fine pieces)

Spread pecan pieces on a cookie sheet and toast lightly toast them in your oven (don't let them get too dark)--set aside. In a saucepan over medium heat add butter, dark brown sugar, white sugar, heavy whipping cream and salt--stir until mixed, then continue stirring until the mixture comes to a boil. Once boiling, continue stirring and cooking for 5 minutes. Remove saucepan from heat--add vanilla and

powdered sugar--stir until smooth. Add toasted pecan pieces--stir until mixed. Pour mixture into a greased 8" square baking pan (use butter to grease the pan instead of Pam to get more butter flavor). Let the fudge cool completely, then cut into squares.

### **#1382 - Chicken Zucchini Casserole**

(by Shirley McNevich)

1 - 6oz. package stuffing mix  
3/4 cup butter (melted)  
3 cups shredded zucchini (peel before shredding)  
2 cups cooked chicken (cut into bite sized pieces)  
1 can Campbell's cream of chicken soup (do not add water)  
1 carrot (shredded)  
1/2 cup chopped onions  
1/2 cup sour cream

In a bowl add stuffing mix and melted butter--stir. Reserve 1/2 cup of the stuffing mixture for later. In a separate bowl add sour cream and chicken soup--stir. Add chicken soup mixture, shredded zucchini, shredded carrots, chicken pieces and chopped onions to the stuffing mixture--stir. Pour whole mixture into a greased glass baking dish. Sprinkle the reserved stuffing mixture all over the top of the casserole. Bake uncovered at 350 degrees for 40-45 minutes.

### **#1383 - Cinnamon Blueberry Cake**

(by Shirley McNevich)

1/4 cup canola oil  
1 egg  
1 tsp. vanilla  
3/4 cup milk  
1/2 tsp. salt  
2 1/2 tsp. baking powder  
3/4 cup white sugar  
2 cups flour  
2 cups fresh blueberries  
Topping: 1 cup white sugar; 2 tsp. cinnamon; 2/3 cup flour; 1/2 cup softened Parkay margarine

In a mixer add canola oil, egg and 3/4 cup white sugar--beat. Add vanilla--beat. Add salt and baking powder--beat. Add milk slowly--



beat. Slowly add flour--beat. Remove bowl from mixer--add blueberries and stir. In a separate bowl add 1 cup white sugar, cinnamon, 2/3 cup flour and softened Parkay--mix with your hands or with a pastry blender until it makes crumbs. Pour batter into a greased and floured 11 x 7.5" glass baking dish. Sprinkle crumbs evenly over the top of the batter. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness.

### **#1384 - Chocolate Pumpkin Bread**

(by Shirley McNevich)

1/2 cup softened butter  
1 cup white sugar  
2 eggs  
1 1/4 cups Libby's canned pumpkin  
2 cups flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. pumpkin pie spice  
1/4 tsp. ground cloves  
1/4 tsp. ginger  
1/4 cup (or more) Nestle's semi-sweet chocolate chips  
1/4 cup chopped walnuts  
Glaze: 1 TBSP heavy cream; 1/2 cup Domino's powdered sugar

In a mixer add butter and white sugar--beat. Add eggs--beat. Add baking soda, cinnamon, nutmeg, pumpkin pie spice, cloves and ginger--beat. Add pumpkin--beat. Add flour slowly--beat. Remove bowl from mixer--add chocolate chips and walnuts--stir just until mixed. Pour batter into a greased and floured bread loaf pan. Bake at 350 degrees for 50-60 minutes--test with a toothpick for doneness. Cool 15 minutes, then dump it on to a cake plate. In a bowl add cream and powdered sugar--stir until smooth. Drizzle glaze on cooled bread.

### **#1385 - Layered Pumpkin Pie Cake**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
1/2 cup softened butter  
5 eggs  
1 - 29oz. can Libby's pumpkin

1/2 cup Domino's dark brown sugar (packed)

2/3 cup milk

1 tsp. pumpkin pie spice

Cool Whip

Topping: 1/2 cup white sugar; 1/4 cup softened butter; 1/2 cup chopped pecans

In a large bowl add the whole box of yellow cake mix. Measure out 1 cup of the cake mix for later--leave the rest in the bowl. Add 1/2 cup softened butter and 1 beaten egg to the cake mix in the bowl--stir until mixed. Press the mixture into the bottom of a greased 9 x 13 cake pan--set aside. In a mixer add 4 eggs--beat. Add brown sugar--beat. Add pumpkin pie spice and pumpkin--beat. Slowly add milk--beat. Pour the batter on to the crust in the cake pan--set aside. In a separate bowl add 1 cup reserved yellow cake mix, 1/2 cup white sugar, 1/4 cup softened butter, and the chopped pecans--mix until it forms crumbs. Sprinkle the pecan mixture evenly on top of the pumpkin batter in the cake pan. Bake at 350 degrees for 45-55 minutes. Cool completely, then refrigerate overnight. Serve with Cool Whip.

### **#1386 - Strawberry Banana Salad**

(by Shirley McNevich)

1 - 20oz. can Dole pineapple chunks

1 - 11oz. can Dole mandarin orange slices

1 - 3.5oz. Jell-O instant lemon pudding mix

1 cup (or more) fresh strawberry pieces

1 cup coin-shaped sliced bananas

Open the pineapple chunks and mandarin orange slices--drain but save the juice. Prepare the lemon instant pudding mix but substitute the saved juice for the milk on the box directions. In a bowl add drained pineapple chunks, drained mandarin orange slices and strawberry pieces--add the prepared lemon pudding and stir carefully. Refrigerate the mixture until cold. When ready to serve, remove from refrigerator, slice the bananas and add to the mixture--stir.

### **#1387 - Scratch Peach Cobbler**

(by Shirley McNevich)

6 cups slices fresh peaches (peeled)

1 1/3 cups white sugar + 4 TBSP white sugar  
4 TBSP flour + 2 cups flour  
1 tsp. cinnamon  
3 tsp. baking powder  
1 tsp. salt  
2/3 cup canola oil  
2 TBSP milk  
2 beaten eggs

Grease a 9 x 13 glass baking dish--set aside. In a bowl add peach slices, 1 1/3 cups white sugar, 4 TBSP flour, and cinnamon--stir until mixed, then spread the mixture evenly into the greased baking dish. In a separate bowl add canola oil, beaten eggs, milk--stir. Add baking powder and salt--stir. Add 4 TBSP white sugar--stir. Add 2 cups flour--stir until mixed. Pour the flour mixture evenly over the peach mixture in the baking dish. Bake at 375 degrees for 30 minutes.

### **#1388 - French Cheesecake**

(by Shirley McNevich)

Crust: 1 3/4 cups graham cracker crumbs; 1/4 cup white sugar; 6 TBSP Parkay margarine (melted)  
Filling: 2 - 8oz. Philadelphia cream cheese; 1 1/4 cups white sugar; 2 envelopes Dream Whip  
Topping: any flavor pie filling

In a bowl add graham cracker crumbs, 1/4 cup white sugar and melted margarine--stir. Press the mixture on to the bottom and up the sides of a 9 x 9 greased baking dish. Bake the crust at 375 degrees for 10 minutes, then cool completely. In a mixer prepare both envelopes of Dream Whip according to envelope directions--set aside. In a mixer add cream cheese and 1 1/4 cups white sugar--beat. Add prepared Dream Whip to the cream cheese mixture--beat. Pour the batter into the baked crust. Refrigerate until very cold, then top with your favorite pie filling if you wish.

### **#1389 - Frozen Fruit Salad**

(by Shirley McNevich)

1 - 12oz. frozen orange juice (thawed)  
1/2 cup lemon juice  
2 - 8oz. cans Dole crushed pineapple (do not drain)

3 cups cold water  
2 cups white sugar  
4 bananas (peeled and cut into coin shapes pieces)  
1 - 10oz. jar maraschino cherries (do not drain)

In a large bowl add thawed orange juice, lemon juice, crushed pineapple and its juice, water, white sugar--stir until mixed. Add sliced bananas and maraschino cherries with juice--stir. Freeze until it forms a slush mixture, then stir and serve.

### **#1390 - Tutti Frutti Lemon Dessert**

(by Shirley McNevich)

2 - 8oz. cans Dole pineapple chunks  
1 - 16oz. can Dole fruit cocktail  
2 TBSP lemon juice  
1 - 11oz. can Dole mandarin orange slices  
2 bananas (peeled and cut into coin shaped pieces)  
1/2 cup Baker's angelflake coconut  
a box and a half of 3.5oz. Jell-O instant lemon pudding mix  
1 - 8oz. Cool Whip (thawed)

In a bowl add pineapple chunks, fruit cocktail, mandarin oranges, coconut, lemon juice--do not stir yet. Sprinkle all of the pudding powder over the top. Carefully toss the mixture until mixed. Refrigerate until cold. Remove from refrigerator, add banana pieces--stir. Serve with Cool Whip on top of each serving.

### **#1391 - Crockpot Cranberry Chicken**

(by Marg Naugle - friend)

3 to 4 lbs. chicken pieces  
1/2 tsp. salt (or more to your taste)  
1/4 tsp. pepper (or more to your taste)  
1/2 cup chopped celery  
1/2 cup chopped onions  
1 - 16oz. can Ocean Spray whole cranberry sauce  
1 cup Kraft BBQ sauce (or your favorite brand)

In a crockpot add BBQ sauce and cranberry sauce--stir. Add chopped onions, chopped celery, salt and pepper--stir until mixed. Carefully add chicken pieces and make sure they are covered with sauce. Put

the lid on the crockpot--turn crockpot on high for 4 hours, OR turn crockpot on low for 6 to 8 hours.

### **#1392 - Overnight Vegetable Salad**

(by Shirley McNevich)

Vegetables: 1 - 16oz. can shoe peg corn (drained); 1 - 16oz. can French cut green beans (drained); 1 cup peas (if frozen--drain); 1 cup chopped celery; 1 cup chopped carrots; 1 chopped green bell pepper; 1 chopped onion

Sauce: 1/2 cup canola oil; 3/4 cup cider vinegar; 1 cup white sugar; 1 tsp. celery seed; 1 TBSP water; 1 tsp. salt

In a saucepan over medium heat add canola oil, cider vinegar, white sugar, celery seed, water and salt--stir and bring to a boil, then remove from heat. Let the sauce mixture cool to room temperature. In a large bowl add shoe peg corn, green beans, peas, celery, carrots, green bell peppers and onions--toss. Stir the cooled sauce, then pour it all over the vegetables. Carefully toss or stir until vegetables are well coated. Refrigerate overnight. Stir before serving.

### **#1393 - Zucchini and Carrot Casserole**

(by Kim [Knecht] Bickel - friend)

1 cup Bisquick  
3 eggs  
2 TBSP canola oil  
1 cup shredded carrots  
1 cup shredded sharp cheddar cheese  
1 grated onion  
3 cups shredded zucchini (remove any seeds before shredding)  
1/2 tsp. salt  
1/2 tsp. pepper

In a bowl add canola oil and eggs--beat with a whisk. Add Bisquick--stir. Add carrots, cheese, salt, pepper, onion and zucchini--stir until mixed. Pour mixture into a greased 8 x 8 glass baking dish. Bake at 325 degrees for 35-45 minutes.

### **#1394 - Pineapple Coconut Pudding Cake**

(by Kim [Knecht] Bickel - friend)

1 box Duncan Hines yellow cake mix  
extra eggs if necessary  
1 - 20oz. can Dole crushed pineapple (do NOT drain)  
1 - 4.6oz. box Jell-O vanilla pudding (NOT instant)  
2 cups milk  
1 cup Baker's angelflake coconut  
1 - 8oz. Cool Whip (thawed)

In a mixer prepare cake mix according to box directions BUT use 3 eggs no matter what box directions say (some call for 1 or 2 eggs, but you must use 3). Pour batter into a greased 9 x 13 glass baking dish. Bake it according to box directions--test with a toothpick for doneness. As soon as cake is removed from oven use a fork and poke holes all over the top and through the cake. Pour the whole can of crushed pineapple and its juice evenly over the top of the cake. Let the cake cool to room temperature. Prepare the vanilla pudding mix according to box directions BUT only use 2 cups of milk (no matter what box directions say). Cool pudding to room temperature, then spread it evenly over the pineapple layer of the cake. Spread the Cool Whip evenly over the pudding layer. Sprinkle the coconut evenly over the top of the Cool Whip layer. Refrigerate overnight.

### **#1395 - Tomato Noodle Casserole**

(by Shirley McNevich)

1/2 lb. wide egg noodles  
1 chopped onion  
1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 - 15oz. and 1 - 8oz. can Hunt's tomato sauce  
1 - 8oz. shredded mozzarella cheese  
2 slices of buttered bread (cut into bite sized pieces)

Cook and drain noodles according to bag directions. In a skillet over medium heat add ground chuck, salt, pepper and chopped onions--cook until beef is browned. Add both cans of tomato sauce to the beef--stir, then simmer for 10 minutes. Add cooked noodles to the sauce--stir. Pour entire mixture into a greased 2 1/2 quart casserole dish. Sprinkle the shredded cheese over the top. Place the buttered bread pieces on top of the cheese. Bake at 350 degrees for 20-30 minutes or until bread is golden brown.

### **#1396 - Moist Coconut Cake**

(by Shirley McNevich)

- 1 box Duncan Hines white cake mix
- 1 1/2 cups milk
- 1/2 cup white sugar
- 2 cups Baker's angelflake coconut
- 1 - 8oz. Cool Whip (thawed)

Prepare white cake according to box directions using a greased 9 x 13 cake pan. Remove from oven, let it cool for 15 minutes. While it's cooling, prepare sauce--in saucepan over medium heat add milk, white sugar and 1/2 cup of the coconut--stir and bring to a boil, then turn heat to simmer. Simmer sauce for 1 minute. Poke holes all over the top and through the cake using a fork. Spread the coconut sauce evenly over the top of the cake so it soaks into the holes. Cool the cake completely. In a bowl add Cool Whip and the remaining coconut--stir, then spoon it evenly on to the top of the cake. Sprinkle extra coconut on top if you wish. Refrigerate overnight.

### **#1397 - Cheddar Cheese Potato Casserole**

(by Shirley McNevich)

- 6 red potatoes
- 2 cups shredded cheddar cheese
- 1/4 cup butter + 1 TBSP butter
- 1 1/2 cups Breakstone's sour cream (set on the counter for 30 minutes before using)
- 1/3 cup (or more) chopped onions
- 1 tsp. salt
- 1/2 tsp. pepper

Cook potatoes in their skins in boiling water until tender--test with a fork. Let them cool until room temperature, then peel the potatoes. Place peeled potatoes in a bowl and refrigerate them for 1 hour. Remove potatoes from refrigerator and shred them on the coarse side of a cabbage grater. In a saucepan over low heat add 1/4 cup butter, shredded cheddar cheese--stir and cook until melted and smooth. Remove saucepan from heat--add sour cream, chopped onions, salt and pepper--stir. Add cheese mixture to grated potatoes--stir carefully. Pour whole mixture into a greased casserole dish. Dot pieces of the 1

TBSP butter on top. Bake at 350 degrees for 40 minutes or until hot throughout.

### **#1398 - Maraschino Cherry Nut Bread**

(by Shirley McNevich)

1 cup white sugar  
1/2 cup Crisco shortening  
2 eggs  
2 tsp. baking powder  
2 1/4 cups flour  
1 to 2 tsp. salt  
1/2 cup milk  
2 tsp. vanilla  
1/4 cup maraschino cherry juice  
3/4 cup chopped black walnuts  
1/3 cup to 1/2 cup chopped maraschino cherry pieces (drain cherries and dry them on paper towels before chopping them)

In a mixer add white sugar, Crisco and eggs--beat. Add milk, cherry juice--beat. Add salt, baking powder and vanilla--beat. Remove bowl from mixer--add flour, cherry pieces and chopped walnuts--stir just until mixed. Place batter into a greased loaf pan. Bake at 350 degrees for 50-65 minutes--test with a toothpick for doneness. Remove bread from pan as soon as you take it out of the oven.

### **#1399 - Cheddar Cheese Log**

(by Shirley McNevich)

1 - 4oz. Philadelphia cream cheese (softened)  
4oz. sharp cheddar cheese (grated)  
1/4 cup grated onion  
1 small garlic clove (minced)  
1/3 cup + 2 TBSP finely chopped walnuts  
2 TBSP finely chopped parsley  
1 1/2 tsp. paprika  
1 1/2 tsp. chili powder  
1 1/2 tsp. curry powder  
1 tsp. dried dill

In a bowl add softened cream cheese, grated sharp cheddar cheese, grated onion and minced garlic--stir with a spoon. Add 1/3 cup



chopped walnuts--stir until mixed. Cover the bowl and refrigerate it for 1 hour. Place a sheet of wax paper on your counter. Remove bowl from refrigerator and scrape cheese mixture on to the wax paper. Use your hands and form the cheese mixture into a log about 1" thick. In a bowl add chopped parsley, 2 TBSP chopped walnuts, paprika, chili powder, curry powder and dried dill--stir until mixed. Use a spoon and make a line of the spice mixture the same length as the cheese log. Roll the cheese log on the spice mixture and make sure all parts of the cheese log get covered with spices. Wrap the log in a fresh piece of wax paper and refrigerate until cold. Serve with good quality crackers.

### **#1400 - Cinnamon Zucchini Cake**

(by Shirley McNevich)

3 eggs  
2 cups white sugar  
1 cup canola oil  
1 TBSP vanilla  
1 tsp. salt  
1/4 tsp. baking powder  
1 TBSP cinnamon (less if you prefer)  
2 tsp. baking soda  
1 cup chopped nuts  
4 TBSP Hershey's cocoa  
2 cups grated zucchini  
2 cups flour

In a mixer add eggs, white sugar and canola oil--beat. Add vanilla, salt and baking powder--beat. Add cinnamon and baking soda--beat. Add cocoa--beat. Add grated zucchini--beat. Slowly add flour--beat. Add chopped nuts--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 50-60 minutes--test with a toothpick for doneness. Frost as desired.

### **#1401 - Easy Fudge Cake**

(by Shirley McNevich)

1 box Duncan Hines chocolate cake mix  
1 - 12oz. bag Nestle's semi-sweet chocolate chips  
1 - 4.6oz. box Jell-O chocolate pudding mix (NOT instant)

Cook chocolate pudding mix according to box directions. In a large bowl add hot pudding and dry cake mix--stir until mixed. Pour half of the bag of chocolate chips into the batter--stir. Pour the batter into a greased 9 x 13 cake pan. Sprinkle the rest of the chocolate chips evenly over the top of the batter. Bake at 350 degrees for 30-35 minutes. Cool completely--frost if desired or sprinkle powdered sugar on the top of the cake.

### **#1402 - Lemon Chiffon Pie**

(by Shirley McNevich)

1 - 9" baked pie crust  
1/2 TBSP Knox gelatin powder (unflavored)  
1/3 cup cold water  
1 cup white sugar  
4 egg yolks  
4 egg whites  
lemon zest and juice from one fresh lemon  
1/8 tsp. salt

In a bowl add gelatin powder and cold water--stir with a spoon until mixed, then set aside. In a double boiler (over medium heat) add egg yolks--stir until broken. Add lemon zest, lemon juice and salt--stir. Add 1/2 cup of the white sugar--stir and cook until mixture thickens. Once thickened, remove from stove--add gelatin/water mixture to the egg yolk mixture--beat with a whisk. Let the mixture cool to room temperature. In a mixer add egg whites--beat while slowly adding the other 1/2 cup white sugar--beat until stiff. Remove from mixer--add lemon mixture to the egg white mixture--stir. Pour the whole mixture into the baked pie crust. Refrigerate until cold.

### **#1403 - Lemon Jell-O Cake**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix (do NOT mix according to box directions)  
1 - 3.5oz. box lemon Jell-O (gelatin, NOT pudding)  
3 eggs  
1/2 cup canola oil  
1 cup water  
Topping: 2 cups Domino's powdered sugar; 1/3 cup lemon juice; 2 tsp. vanilla

In a mixer add cake mix powder, lemon Jell-O powder, eggs, canola oil, and water--beat on low until mixed, then beat at medium speed for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Remove from oven and use a fork to poke holes all over the top and through the cake--set aside. In a bowl add powdered sugar, lemon juice and vanilla--stir. Spoon the topping evenly over the warm cake. Cool completely, then refrigerate.

#### **#1404 - Easy Seafood Casserole**

(by Shirley McNevich)

- 1 - 6oz. can lump crab meat (more if you wish)
- 1 - 12oz. Stouffer's macaroni and cheese
- 1 - 10.75oz. can Campbell's cream of shrimp soup
- 2 slices buttered bread

Thaw the macaroni and cheese. In a bowl add thawed macaroni and cheese, crab meat and soup--stir until mixed. Pour the mixture into a greased casserole dish. Break the buttered bread into bite sized pieces and place them evenly on top. Bake at 350 degrees for 30-35 minutes or until bread crumbs are browned and casserole is hot.

#### **#1405 - Refrigerator Pickles**

(by Shirley McNevich)

- 1 gallon glass jar with lid (NOT plastic)
- small fresh pickles OR cucumber slices (enough to fill jar--do not peel--wash first)
- 1 quart cider vinegar
- 1 quart water
- 1/2 cup white sugar
- 1/4 cup salt
- 1/4 cup powdered horseradish
- 1/2 cup powdered mustard

In a large pot add cider vinegar, water, white sugar, salt, powdered horseradish and powdered mustard--stir until mixed and powders have dissolved. Fill the glass jar with pickles or cucumbers to within 1/2" of the top of the jar. Pour the vinegar mix slowly over the pickles/cucumbers in the jar. Put the lid on tightly and refrigerate 4 days before eating.

## **#1406 - Best Hard Boiled Eggs**

(by Shirley McNevich)

eggs (as many as you wish BUT only a single layer of eggs in the pot)  
cold tap water (enough to cover the eggs)

Carefully place raw eggs into the bottom of a saucepan--eggs should be in a single layer. Run enough cold tap water in the pan to cover the eggs. Place pan on burner--turn heat to medium--bring to a boil, then time the eggs for 15 minutes. Remove from heat, pour water off of the eggs. Run cold tap water on the eggs. Repeat draining and running cold tap water on the eggs until the outside shells of the eggs are cold.

## **#1407 - Applesauce Cookies**

(by Shirley McNevich)

3/4 cup Crisco shortening  
1 cup Domino's dark brown sugar (packed)  
1 egg  
1/2 cup applesauce  
2 1/4 cups sifted flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 tsp. vanilla  
3/4 tsp. cinnamon  
1/4 tsp. ground cloves  
1 cup raisins (cover in water, bring to a boil, boil for 5 minutes, then drain)  
1/2 cup chopped walnuts  
Topping: 1/4 cup white sugar; 1 tsp. cinnamon

Prepare raisins as directed above--set aside. In a mixer add Crisco, brown sugar and egg--beat. Add applesauce--beat. Add baking soda, salt, cinnamon, ground cloves and vanilla--beat. Add flour slowly--beat. Remove bowl from mixer--add drained raisins and chopped walnuts--stir until mixed. In a small bowl add 1/4 cup white sugar and 1 tsp. cinnamon--stir. Drop by teaspoon or tablespoonfuls on to greased cookie sheets. Sprinkle the cinnamon sugar mixture on top of each cookie. Bake at 375 degrees for 8-12 minutes. Do a test cookie before baking a whole tray.

### **#1408 - Homemade Cereal Bars**

(by Shirley McNevich)

- 1 cup white sugar
- 1 cup Kayro lite corn syrup
- 1 cup Jif smooth peanut butter
- 7 cups Special K cereal
- Topping: 1 - 6oz. bag Nestle's semi-sweet OR milk chocolate chips; 1 - 6oz. bag Nestle's butterscotch chips

In a saucepan over medium heat add white sugar and Kayro--stir and bring to a boil. Remove from heat and add peanut butter and cereal--stir until well mixed. Press the cereal mixture into a buttered 9 x 13 cake pan. Melt the chocolate and butterscotch chips according to bag directions, then spread the melted mixture evenly on top of the cereal mixture. Cool completely, then cut into bars or squares.

### **#1409 - Sherbet Salad**

(by Shirley McNevich)

- 1 - 15oz. can Dole mandarin oranges (drained but save the juice)
- 2 - 3oz. boxes orange Jell-O
- 1 pint good quality orange sherbet
- 2 - 8oz. cans Dole crushed pineapple (do not drain)

In a measuring cup add the mandarin orange juice--add enough water to the juice to make 1 1/2 cups of liquid. Pour the liquid into a saucepan over medium heat--bring to a boil. Remove saucepan from heat--add both boxes of Jell-O--stir until dissolved. Start adding scoops of sherbet to the hot Jell-O mixture--add all of the sherbet and stir until melted. Add drained mandarin oranges, crushed pineapple and its juice--stir until mixed. Let it cool to room temperature, then put it into a serving bowl. Refrigerate overnight.

### **#1410 - Non-Alcoholic Strawberries and Cream**

(by Shirley McNevich)

- 1 cup heavy whipping cream
- 2 TBSP white sugar
- fresh strawberries
- 1/2 cup Breakstone's sour cream

In a mixer add heavy whipping cream and white sugar--beat. Add sour cream--beat until mixed. Refrigerate the sour cream mixture while you prepare the strawberries. Wash the strawberries and cut the tops to remove the stems. You can leave the strawberries whole or you can slice them if you wish. Place strawberries into serving bowls and top with the sour cream mixture.

### **#1411 - Spinach Casserole**

(by Aunt Janie [McNevich] Baronowski)

2 beaten eggs  
6 TBSP flour  
1 - 10oz. package frozen spinach (thawed and drained)  
1 1/2 cups cottage cheese  
1 1/2 cups grated or shredded cheddar cheese  
1/2 tsp. salt

In a bowl add eggs--beat. Add flour--beat until smooth. Add drained spinach, cottage cheese, cheddar cheese and salt--stir until mixed. Pour the mixture into a greased 2 qt. casserole dish. Cover the dish and bake at 350 degrees for 1 hour.

### **#1412 - Best Peanut Butter Frosting/Icing**

(by Shirley McNevich)

1/2 box Domino's Powdered Sugar (1 lb. size)  
1 stick Parkay margarine (softened)  
2 tsp. vanilla  
1 1/2 TBSP milk  
1 heaping TBSP Jif smooth peanut butter

In a mixer add Parkay, vanilla and milk--beat. Slowly add powdered sugar--beat. Once it is smooth and creamy, add peanut butter--beat. The longer you beat it the creamier it gets. If runny, add a little more powdered sugar. If too thick, add a little more milk.

### **#1413 - Creamy Crab Soup**

(by Aunt Janie [McNevich] Baronowski)

1lb. lump crab meat  
1 quart half and half dairy creamer (fresh)

1 stick butter  
3 TBSP chopped celery  
2 TBSP chopped parsley  
1 tsp. salt  
1/2 tsp. pepper  
7 drops Tabasco sauce  
1 TBSP flour  
1/4 cup water  
1/2 cup cream  
oyster crackers

Remove any shell bits from crab meat. In a saucepan add half and half--turn heat on low. Heat half and half until hot (not boiling). Add butter--stir until butter melts. Add flaked crab meat, celery, parsley, salt, pepper and Tabasco sauce--stir and keep heat on low--simmer for 15 minutes. In a separate bowl add flour--slowly add water to flour and stir. Pour flour mixture into the crab mixture--stir and cook until soup thickens. Add cream--stir well. Simmer for 20 minutes (stir occasionally). Serve hot with oyster crackers.

#### **#1414 - Tomato and Cheese Macaroni**

(by Aunt Janie [McNevich] Baronowski)

1 - 10.75oz. can Campbell's tomato soup  
1/2 cup milk  
2 cups shredded sharp cheddar cheese  
1/4 cup chopped parsley  
4 cups cooked macaroni (according to box directions)  
2 slices buttered bread

In a large saucepan over low heat add tomato soup and milk--stir. Add shredded cheddar cheese--stir and heat on low until cheese melts. Add chopped parsley--stir. Add cooked macaroni--stir. Pour the whole mixture into a buttered 2 quart casserole dish. Break buttered bread into bite sized pieces and spread them over the top of the casserole. Bake at 400 degrees for 20 minutes or until bread pieces are browned.

#### **#1415 - Frozen Waldorf Salad**

(by Shirley McNevich)

2 beaten eggs

1/2 cup Dole crushed pineapple  
1/2 cup of the drained pineapple juice  
1/8 tsp. salt  
2 apples (peeled, cored and diced)  
1/2 cup coarsely broken English walnuts  
1 cup heavy cream  
1/2 cup white sugar  
1/4 cup lemon juice  
2/3 cup chopped celery

In a saucepan over low heat add beaten eggs, white sugar, pineapple juice, lemon juice and salt--stir and cook until thick. Remove from heat and cool to room temperature. Add chopped celery, drained pineapple, diced apples and broken walnuts to the cooled mixture--stir. In a mixer add heavy cream--beat until whipped and thick. Fold the beaten cream into the apple mixture using a spoon. Scoop the whole mixture into an 8" Pyrex dish and freeze overnight. Remove from freezer and thaw slightly before serving. Serve over the top of lettuce.

#### **#1416 - Sour Cream Noodles and Beef**

(by Shirley McNevich)

1lb. ground chuck  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
2 TBSP flour  
1 - 10.75oz. can Campbell's cream of chicken soup  
1 cup Breakstone's sour cream  
3 cups egg noodles (cooked according to bag directions)

Cook egg noodles according to bag directions--set aside. In a skillet add ground chuck, chopped onion, salt and pepper--cook until meat is browned. Add flour--stir and cook for 5 more minutes. Add soup--stir and cook until boiling, then turn heat to simmer and cook for 10 minutes. Add sour cream--stir and cook until hot. Serve the beef mixture over the cooked egg noodles.

#### **#1417 - Cream Cheese Pumpkin Pie**

(by Shirley McNevich)



1 - 8oz. Philadelphia cream cheese (softened)

1/4 cup white sugar

1 tsp. vanilla

1 egg

1 unbaked pie crust dough

Top: 1 1/4 cups Libby's pumpkin; 2 eggs; 1/2 cup white sugar; 1/4 tsp. ginger; 1/4 tsp. nutmeg; 1 cup Carnation evaporated milk (NOT condensed)

Spray a pie plate with Pam. Spread unbaked pie dough inside of the pie plate, spray the inside of the pie dough with Pam, then flute the edges of the pie dough--set aside. In a mixer add cream cheese, 1/4 cup white sugar, 1 egg and vanilla--beat until smooth. Pour the batter on the bottom of the prepared pie dough. In a bowl add 2 eggs--beat. Add 1/2 cup white sugar--beat. Add pumpkin--stir until mixed. Add ginger, nutmeg, and Carnation milk--stir until mixed. SLOWLY pour the pumpkin mixture evenly on top of the cream cheese mixture in the pie dough. Bake at 350 degrees for 60-70 minutes--test with a knife for doneness.

### **#1418 - Quick Scrambled Eggs and Ham**

(by Shirley McNevich)

diced ham (your choice of amount)

chopped onions (your choice of amount)

3 eggs (or more)

salt and pepper to your taste

optional - add diced green/red bell peppers

In a bowl add the eggs--beat with a fork--set aside. In a greased skillet over medium/low heat add diced ham and chopped onions (bell peppers if you wish)--stir and cook until ham is browned and onions (and peppers) are caramelized. Salt and pepper the ham and onions to your taste. Use a fork to spread the cooked ham and onions evenly around the skillet. Slowly pour the beaten eggs all over the top of the ham and onions. As the eggs start to set, stir them. Wait until they start to set again, then stir them. This should give you large chunks of eggs with ham and onions.

### **#1419 - Crab Meat Deviled Eggs**

(by Joyce Ann Schirmacher - friend)

8oz. lump crab meat  
6 hard boiled eggs  
3 TBSP finely chopped celery  
4 heaping TBSP mayo  
1 tsp. dry mustard  
1/4 tsp. salt  
a dash of pepper  
1/4 tsp. parsley flakes  
2 to 3 dashes oregano  
2 to 3 dashes garlic powder  
4 drops Worcestershire sauce

Remove any shell or cartilage from crab meat--set aside. Peel hard boiled eggs. Slice eggs in half lengthwise and remove the yolks. Place egg yolks in a bowl--mash them with a fork. Add celery, mayo, dry mustard, salt, pepper, parsley flakes, oregano, Worcestershire sauce and garlic powder--stir. Add crab meat--stir well. Spoon the mixture evenly into the egg whites. Refrigerate until cold.

#### **#1420 - Fiesta Squash**

(by Joyce Ann Schirmacher - friend)

1 chopped onion  
1 chopped green bell pepper  
2 TBSP butter  
1 1/2 lbs. yellow squash (cut into 1/4" thick slices)  
1 tsp. salt  
1/8 tsp. pepper  
1 TBSP lemon juice

In a skillet over medium heat add butter, chopped onions and chopped green peppers--stir and cook until tender. Add salt, pepper and lemon juice--stir. Add squash pieces--turn heat to low--stir and cook for 8-10 minutes or until squash is tender.

#### **#1421 - Fried Cabbage**

(by Joyce Ann Schirmacher - friend)

1/2 lb. bacon (cut into small pieces, fried until crisp)  
1 TBSP of the bacon drippings  
1 small head of cabbage (shredded or finely chopped)  
1 cup chopped celery

1 green bell pepper (chopped)  
salt and pepper to taste  
1 small can mushrooms (do NOT drain)  
1/2 cup finely chopped onions

In a greased skillet fry the bacon pieces--fry until crisp. Measure 1 TBSP of the bacon drippings--set aside. Drain the rest of the bacon and leave the drained bacon in the skillet. Add the 1 TBSP bacon drippings, cabbage, celery, green pepper, salt, pepper, mushrooms/juice, and onions to the bacon--stir--put a lid on the skillet and cook it on low heat for 10 minutes (stir occasionally). If cabbage is not done to your liking, replace lid and cook longer.

### **#1422 - Cottage Cheese Salad**

(by Joyce Ann Schirmacher - friend)

1 - 12oz. cottage cheese  
1 - 8oz. Cool Whip (thawed)  
1 - 10oz. can Dole mandarin oranges (drained)  
1 - 20oz. can Dole crushed pineapple (do NOT drain)  
1/2 cup chopped pecans  
1 - 3oz. box orange Jell-O gelatin

In a bowl add cottage cheese and Cool Whip--stir. Add drained mandarin oranges, crushed pineapple/juice, and chopped pecans--stir. Add Jell-O powder--stir until mixed. Refrigerate until cold.

### **#1423 - Coconut Graham Squares**

(by Shirley McNevich)

1/2 cup butter  
1 cup graham cracker crumbs  
1 cup Baker's angelflake coconut  
1 cup Nestle's semi-sweet or milk chocolate bits  
1 cup chopped nuts  
1 can Eagle brand condensed milk (NOT evaporated)

In a microwave safe bowl, melt the butter. Spray an 8" x 8" baking pan with Pam. Pour the melted butter evenly into the prepared pan. Sprinkle the graham cracker crumbs evenly on top of the melted butter. Sprinkle the coconut evenly over the graham cracker crumbs. Sprinkle the chocolate bits evenly over the coconut. Sprinkle the

chopped nuts evenly over the chocolate bits. Pour the condensed milk evenly over the entire top. Bake at 325 degrees for 25-30 minutes. Cool completely, then cut into squares.

### **#1424 - Sweet Potato Balls**

(by Shirley McNevich)

5 or 6 large sweet potatoes  
1 tsp. salt  
1 beaten egg  
1 TBSP flour  
12 large size marshmallows  
canola oil  
1/4 to 1/2 cup Domino's dark brown sugar  
2 TBSP orange juice  
2 cups crushed corn flakes cereal  
1/2 to 1 tsp. cinnamon

Peel the sweet potatoes. Boil the sweet potatoes in water with 1 tsp. salt--cook until tender. Drain the sweet potatoes. Mash the sweet potatoes with a potato masher. Add brown sugar, orange juice, and egg to the potatoes--stir. Add flour--stir. Add cinnamon--stir. Scoop out enough of the potato mixture to form a ball a little bigger than a golf ball. Form the sweet potato ball around one of the marshmallows. Place the corn flake crumbs into a bowl--roll the sweet potato ball in the corn flakes until covered. Repeat with the rest of the sweet potato mixture and marshmallows. In a skillet over medium heat add about 1" of canola oil. When oil is hot, add the sweet potato balls to the skillet. Once bottoms are browned, turn them and brown the other side. Place them on paper towels to drain before serving.

### **#1425 - Spinach Pasta Salad**

(by Shirley McNevich)

3 cups bowtie pasta (cooked and drained according to box directions)  
2 cups fresh baby spinach (washed and drained)  
1 cup shredded sharp cheese  
1 cup cherry tomatoes (each sliced in half)  
3/4 cup drained chick peas  
1/2 cup Italian dressing  
1/4 to 1/2 cup drained sliced olives

In a bowl add drained pasta, spinach, chick peas, and sliced olives--toss until mixed. Add sliced cherry tomatoes, Italian dressing, and shredded cheese--toss. If too dry add a little more Italian dressing.

### **#1426 - Cream Cheese Potatoes**

(by Shirley McNevich)

5 cups cooked/sliced red potatoes (add 1 tsp. salt when cooking)  
1 package frozen peas with pearl onions (thawed)  
2 slices American cheese (cut into strips)  
1 - 10.75oz. can Campbell's cream of celery soup  
1 - 3oz. Philadelphia cream cheese (softened)  
1/3 cup milk

Cook and slice red potatoes. Spray a 2 qt. casserole dish with Pam. In a bowl add potato slices, peas/onions, and half of the cheese strips--stir. Pour the potato mixture into the prepared casserole dish. In a saucepan over low heat add cream of celery soup, cream cheese and milk--cook and stir until hot and smooth. Pour the soup mixture over the potatoes--stir gently. Place remaining cheese strips over the top. Cover with foil and leave it on the counter until room temperature, then refrigerate overnight. The next day, place it (uncovered) in a cold oven. Turn heat to 350 degrees and bake for 45 minutes or until hot.

### **#1427 - Apple Pie Cheesecake**

(by Shirley McNevich)

1 1/2 cups graham cracker crumbs  
1/2 stick butter (melted)  
1 1/2 cups + 2 TBSP Domino's dark brown sugar  
4 - 8oz. Philadelphia cream cheese  
2 tsp. vanilla  
1 cup Breakstone's sour cream  
4 eggs  
4 cups chopped apples (peel and core before chopping)  
3/4 cup chopped pecans  
1 tsp. cinnamon

In a bowl add graham cracker crumbs, melted butter and 2 TBSP brown sugar--stir. Press mixture into the bottom of a greased 9 x 13 cake pan--bake at 325 degrees for 10 minutes. In a mixer add cream cheese--beat. Add 1 cup brown sugar--beat. Add vanilla--beat. Add

sour cream--beat. Add eggs--beat. Pour the cream cheese mixture into the baked crust. In a bowl add chopped apples, pecans, cinnamon and 1/2 cup brown sugar--stir. Sprinkle the apple mixture evenly on top of the cheesecake batter. Bake at 325 degrees for 60 to 65 minutes. Cool completely. Refrigerate overnight.

### **#1428 - Broccoli and Lima Bean Casserole**

(by Shirley McNevich)

1 1/2 cups fresh or frozen lima beans (thawed)  
2 cups fresh or frozen broccoli (thawed)  
1 cup water chestnuts  
1 cups Breakstone's sour cream  
1 envelope Lipton dry onion soup mix  
1 - 10.75oz Campbell's cream of mushroom soup  
2 slices buttered bread

Spray a casserole dish with Pam. In a saucepan over medium heat add the lima beans with 1 tsp. salt and water--cook until tender, then drain. In a saucepan over medium heat add broccoli with 1 tsp. salt and water--bring to boil, then cook for 4 minutes and drain. Add drained lima beans and drained broccoli to the prepared casserole dish. Drain water chestnuts and add to the casserole. Add the onion soup mix to the sour cream--stir. Add sour cream mixture and mushroom soup to the casserole--stir the whole thing until mixed. Cut the buttered bread into small pieces. Add the buttered bread pieces evenly on top. Bake at 350 degrees for 35-40 minutes or until hot.

### **#1429 - Mini Oreo Cheesecakes**

(by Shirley McNevich)

12 regular sized Oreo cookies + extra for crushing  
1 - 8oz. Philadelphia cream cheese (softened)  
1/2 cup white sugar  
1 - 8oz. Cool Whip (thawed)

In a mixer add cream and white sugar--beat. Add Cool Whip--beat until smooth. Line cupcake pans with 12 paper cupcake liners and place one Oreo cookie flat on the bottom of each cupcake liner. Spoon the cream cheese mixture evenly on top of the Oreo cookies. Crush a few extra Oreo cookies and sprinkle the crushed cookies on

top of the batter in each cupcake liner. Refrigerate overnight before serving.

### **#1430 - Crockpot Sauerkraut and Pork**

(by Shirley McNevich)

- 1 - 4lb. pork loin roast
- 1 tsp. salt (or more to your taste)
- 1/2 tsp. pepper (or more to your taste)
- 2 cups sauerkraut AND its juice

Cut the pork into smaller pieces so they will fit in the crockpot. Place the pork pieces into the crockpot. Sprinkle the salt and pepper on top of the pork pieces. Spread the sauerkraut and its juice on top of the pork pieces. Cook on high for 1 hour, then turn heat to low and cook for 5 to 6 hours.

### **#1431 -Chicken Pasta Salad**

(by Shirley McNevich)

- 1 - 12oz. box any shape pasta (cooked according to box directions and drained)
- 2 cups cooked chicken (cut into bite sized pieces)
- 1 or 2 carrots (shredded)
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped yellow bell pepper
- 1/2 of a medium red onion (shredded)
- 1/2 cup chopped celery
- 1/2 cup (or more) honey mustard salad dressing
- 1 tomato (chopped)
- 4oz. shredded sharp cheese

In a large bowl add drained pasta, cooked chicken pieces, shredded carrots, chopped red pepper, chopped yellow pepper, shredded onion, chopped celery, chopped tomato, and shredded sharp cheese--stir. Add 1/2 cup honey mustard salad dressing--toss until coated. If too dry, add a little more honey mustard salad dressing. Refrigerate until cold.

### **#1432 - Mini Pumpkin Cheesecakes**

(by Shirley McNevich)

18 ginger snap cookies  
1 1/2 - 8oz. packages Philadelphia cream cheese (12oz. total)  
3/4 cup white sugar  
1 TBSP cornstarch  
1 tsp. pumpkin pie spice OR 1 tsp. cinnamon  
2 eggs  
1 cup Libby's pumpkin  
1/3 cup Kayro lite corn syrup

Place 18 paper cupcake liners into muffin tins. Place one ginger snap cookie flat on the bottom of each cupcake liner. In a mixer add cream cheese and white sugar--beat. Add cornstarch--beat. Add pumpkin pie spice OR cinnamon--beat. Add eggs--beat. Add pumpkin and corn syrup--beat until smooth. Scoop batter evenly on top of the ginger cookies. Sprinkle extra cinnamon on top of each if you wish. Bake at 325 degrees for 30-35 minutes or until set. Cool completely, then refrigerate overnight.

### #1433 - Taco Casserole

(by Shirley McNevich)

1 - 14oz. box Kraft Deluxe macaroni and cheese dinner  
1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1 envelope taco seasoning mix  
3/4 cup Breakstone's sour cream  
1 bag shredded cheddar cheese  
1 cup mild, medium or hot chunky salsa  
crushed Doritos for topping

Prepare mac and cheese dinner according to box directions. In a skillet over medium heat add ground chuck, salt, pepper and onion--cook until meat is browned. Add taco seasoning (as little or as much as you like) to the meat mixture--stir and taste. If not spicy enough, add more taco seasoning. Add sour cream to the mac and cheese mixture--stir. Grease an 8" square baking dish. Make layers of mac and cheese mixture, then meat, then shredded cheese--keep layering so you end up with mac and cheese layer on top. Spread the salsa on top of the mac and cheese layer, sprinkle crushed Doritos on top of the salsa, and top with more shredded cheese. Bake uncovered at 400 degrees for 20 minutes or until hot.



### **#1434 - Pizza Burgers**

(by Shirley McNevich)

1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. dried basil  
1/2 tsp. garlic powder  
1/2 tsp. oregano  
pizza sauce  
sliced mozzarella cheese  
pepperoni slices

In a bowl add ground chuck, salt, pepper, dried basil, garlic powder, oregano--mix with your hands until well mixed. Shape the meat mixture into hamburger patties. Grill the burger patties (or make them on the top of the stove in a skillet). Microwave the pizza sauce until hot. Place cooked burger patties on buns, add some pizza sauce, add pepperoni slices, and top with a slice of mozzarella cheese. Optional: add chopped onions to the meat mixture before cooking if you wish.

### **#1435 - Hot Brown Soup**

(by Aunt Janie Baranowski)

1/4 cup butter  
1/4 cup chopped onions  
1 garlic clove (minced)  
1/4 cup flour  
1/8 tsp. Tabasco sauce  
4 cups milk  
1/2 cup grated cheddar cheese  
1/2 cup cooked ham (cut into bite sized pieces)  
1/2 cup chopped chicken or turkey (cut into bite sized pieces)

In a large saucepan over medium heat add butter--melt. Add garlic and onions--cook until tender. Add flour and Tabasco--stir and cook for 1 minute. Slowly add milk--stir and cook until thickened and bubbly (do not let it boil). Reduce heat to low--add cheese and keep stirring until cheese is melted. Add ham and chicken/turkey--stir and cook until meat is hot.

### **#1436 - Sour Cream Dip**

(by Aunt Janie Baranowski)

- 1 cup mayo
- 1 cup Breakstone's sour cream
- 1 1/2 tsp. seasoned salt
- 1 1/2 TBSP dried onions
- 1 1/2 TBSP dried parsley flakes
- 1 1/2 tsp. dill weed

In a bowl or a mixer add mayo and sour cream--beat. Add salt, dried onions, parsley flakes and dill weed--beat until mixed. Chill. Use as a dip or salad dressing.

### **#1437 - Party Meatballs**

(by Aunt Janie [McNevich] Baranowski)

- 1 - 16oz. can Ocean Spray jellied cranberry sauce
- 1 - 12oz. bottle Heinz chili sauce
- 1 - 2lb. frozen pre-cooked cocktail sized meatballs (or make your own)

Thaw the meatballs--drain if necessary. In a large saucepan over low heat add cranberry sauce and chili sauce--stir and cook until smooth and hot. Add thawed meatballs--stir to coat, then stir and cook until meatballs are cooked all the way through. Serve with toothpicks. If using a crockpot, add cranberry sauce and chili sauce--stir. Add meatballs--stir. Cover and cook on high for 4 hours (stir occasionally).

### **#1438 - Homemade Marinara Sauce**

(by Aunt Janie [McNevich] Baranowski)

- 1 - 18oz. can Hunt's tomato paste
- 4 cups hot water
- 3 - 14.5oz. cans diced tomatoes with garlic, basil and oregano

In a saucepan over medium heat add tomato paste and water--stir until mixed. Add all of the diced tomatoes--stir and cook until it just starts to boil. Turn heat to simmer, then simmer for 15 minutes (stir occasionally). Serve over hot pasta or as a dipping sauce with bread sticks.

### **#1439 -Broccoli and Cheddar Cheese Casserole**

(by Aunt Janie [McNevich] Baranowski)

- 1 - 10.75oz. can Campbell's condensed cream of mushroom soup
- 1/2 cup milk
- 2 tsp. French's yellow mustard
- 1lb. frozen or fresh broccoli (if frozen, thawed and drained)
- 1 cup shredded cheddar cheese
- 2 slices buttered bread (cut into bite sized pieces)

If using fresh broccoli, cook it with water and 1 tsp. salt until crisp tender, then drain. In a bowl add mushroom soup, milk and mustard--stir until mixed. Add shredded cheese--stir. Add broccoli--stir gently. Spray a 2qt. casserole dish with Pam--pour the mixture into the greased casserole dish. Spread buttered bread pieces on top. Bake at 350 degrees for 30-40 minutes or until broccoli is tender.

### **#1440 - Cheesy Bacon Dip**

(by Aunt Janie [McNevich] Baranowski)

- 1 - 8oz. Philadelphia cream cheese
- 6 slices of bacon (fried, drained and crumbled)
- 1/4 cup spicy brown mustard
- 1/2 cup shredded mozzarella cheese

Unwrap cream cheese and place it on a microwave safe plate. In a bowl add crumbled bacon and mustard--stir. Spread the mustard mixture evenly over the block of cream cheese. Sprinkle the shredded mozzarella cheese evenly on top of the mustard mixture. Microwave on high for 45 seconds or until mozzarella cheese is melted. Serve warm with good quality crackers.

### **#1441 - Coca Cola Roast Beef**

(by Shirley McNevich)

- 1 - 2.5lb. to 3lb. sirloin tip roast
- 1 envelope Lipton onion soup mix
- 1 can regular Coca Cola (not diet)

Place sirloin tip roast in a Dutch oven. Pour the can of Coke all over the roast, then sprinkle the onion soup mix all over the roast. Place

aluminum foil over the top, then place the Dutch oven lid on top of the foil. Bake in the oven at 300 degrees for 3 to 4 hours or until tender.

### #1442 - Cheeseburger Pie

(by Aunt Janie [McNevich] Baranowski)

1lb. ground chuck  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
1 cup shredded cheddar cheese  
1/2 cup Bisquick  
1 cup milk  
2 eggs

Grease a 9" pie plate--set aside. In a skillet over medium heat add ground chuck, chopped onions, salt and pepper--brown the meat until done, then drain. Spread the beef mixture into the greased pie plate. Sprinkle the cheddar cheese on top of the meat mixture. In a bowl add eggs--beat with a whisk. Add milk--beat. Add Bisquick--beat. Spread the Bisquick mixture over the top of the cheese. Bake at 400 degrees for 25 minutes or until inserted knife comes out clean. Let it cool a few minutes before cutting to give it time to set.

### #1443 - Apple Walnut Cake

(by Julie [Eddinger] Solomon - friend)

3 cups flour  
2 cups white sugar  
1 cup canola oil  
3 eggs  
3 to 4 baking apples (peeled, cored and chopped finely)  
1 cup chopped walnuts  
2 tsp. vanilla  
1 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. salt

In a mixer add eggs, canola oil and white sugar--beat. Add vanilla, baking soda, cinnamon and salt--beat. Add flour slowly--beat. Remove bowl from mixer--add chopped apples and chopped walnuts--

-stir just until mixed. Pour batter into a greased 9 x 9 OR 9 x 13 glass baking dish. Bake at 350 degrees for 50-60 minutes.

### **#1444 - Parmesan Chicken**

(by Shirley McNevich)

1 beaten egg  
1/8 tsp. salt  
1 cup flour  
1/2 tsp. olive oil  
1/2 cup fresh grated Parmesan cheese  
1/2 cup fine Italian bread crumbs  
4 boneless/skinless chicken breasts  
1/4 cup canola oil

In a bowl add egg--beat. Add 1/8 tsp. salt and olive oil--beat. In a separate bowl add Parmesan cheese and Italian bread crumbs--stir until mixed. Salt and pepper both sides of the chicken breasts to your taste. Spread the flour on a dinner plate. Place one piece of chicken on flour, flip it on flour to coat the other side, then shake off the excess flour. Repeat with all chicken pieces. Dip one of the floured pieces of chicken into the olive oil mixture, then dip it into the Parmesan cheese mixture until both sides are coated. Repeat with all chicken pieces, then let them rest for 15 minutes. Add 1/4 cup canola oil to a skillet over medium heat--add chicken pieces and brown them on both sides. Once browned, turn heat back to low and cook and turn chicken until chicken is tender and done (cut one open to test for doneness).

### **#1445 - Coconut Seven Up Cake**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
1 - 3.5oz. box Jell-O vanilla instant pudding  
4 eggs  
1/4 cup canola oil  
1 - 10oz. bottle 7Up soda  
Frosting: 4 beaten eggs; 1 1/2 cups white sugar; 1 TBSP flour; 1 - 14oz. bag Baker's angelflake coconut; 1 - 20oz. can Dole crushed pineapple (drained)

In a mixer add cake mix, pudding mix, eggs, canola oil, and 7Up--

slowly turn mixer on low just until mixed, then beat on medium speed for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 325 degrees for 30-35 minutes--test with a toothpick for doneness. Cool completely. Frosting--in a saucepan add 4 eggs--beat with a whisk. Turn heat to low. Add white sugar--stir. Add flour--stir and bring to a boil. Once boiling, remove from heat and add coconut and drained crushed pineapple--stir. Let it cool to room temperature, then stir the frosting. Frost the cake.

#### **#1446 - Chocolate Peanut Butter Pie**

(by Shirley McNevich)

Crust: 6 squares Baker's semi-sweet baking chocolate; 1 1/2 cups chopped peanuts (plus extra for sprinkling); 1 TBSP butter  
Filling: 3/4 cup butter; 3/4 cup Jif peanut butter; 1/2 cup Domino's dark brown sugar (packed); 5 1/4 cups Cool Whip (thawed); 1/4 cup Cool Whip (thawed) to frost the top of the pie

Grease a 9" pie plate. Melt the chocolate according to box directions--add 1 TBSP butter to the melted chocolate--stir until butter is melted. Add chopped peanuts--stir. Press the chocolate mixture into the bottom and up the sides of the greased pie plate. Refrigerate the crust until cold. Filling: in a mixer add 3/4 cup butter, peanut butter and brown sugar--beat. Remove bowl from mixer--add 5 1/4 cups Cool Whip--stir with a spoon just until mixed. Pour the batter into the chilled chocolate crust. Refrigerate overnight. The next day, spread the 1/4 cup Cool Whip over the top of the pie. Sprinkle extra chopped peanuts over the top of the Cool Whip.

#### **#1447 - Hamburger and Biscuits**

(by Shirley McNevich)

1 1/2 lbs. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1 CUP Campbell's mushroom soup  
1 can Campbell's cream of chicken soup  
2 - 3oz. Philadelphia cream cheese  
1/4 cup Heinz ketchup  
1/4 cup milk  
1 tube Pillsbury biscuits

In a skillet over medium heat add ground chuck, salt, pepper and chopped onions--cook and brown the meat. Add the mushroom soup and cream of chicken soup--stir. Add cream cheese, milk and ketchup--stir and cook until cream cheese melts and everything is hot. Pour the mixture into a greased 9 x 13 glass baking dish. Open the biscuit can and arrange the biscuits to cover the whole top of the hamburger mixture. Bake at 375 degrees for 15-20 minutes or until biscuits are done.

#### **#1448 - Microwave Potato and Onions**

(by Shirley McNevich)

6 to 8 red potatoes (washed, peeled and sliced)  
1 envelope Lipton onion soup mix  
3 TBSP melted butter  
1/8 tsp. pepper (or more to your taste)  
2 TBSP water

Grease a 2 qt. microwave safe casserole dish with Pam. In a large bowl add 1/2 of the envelope of onion soup mix, melted butter, pepper and water--stir until mixed. Add sliced potatoes--stir/toss to coat. Pour the mixture into the greased casserole dish. Cover the casserole dish with Saran wrap. Microwave on high for 6 minutes--uncover, stir, re-cover, then microwave on high for 4 to 6 minutes longer or until potatoes are tender. Top with shredded cheese if you wish.

#### **#1449 - Tomato Soup Ham Balls**

(by Shirley McNevich)

1lb. ground chuck  
2lb. ground pork  
2.5 lbs. ground ham  
3 eggs  
3 cups cracker crumbs  
2 cups milk  
Sauce: 2 - 10.75oz. cans Campbell's tomato soup (do NOT add water); 2 tsp. dried mustard; 3/4 cup cider vinegar; 2 1/2 cups Domino's dark brown sugar (packed)

In a large bowl add ground chuck, pork and ham--mix with your hands until blended. In a bowl add eggs--beat with a whisk, then add them to the meat mixture. Add cracker crumbs and milk to the meat mixture--

mix with your hands until well blended. Shape the entire mixture into quarter-sized or 50 cent piece-sized balls. Spray a 9 x 13 glass baking dish with Pam. Place the ham balls into a single layer in the bottom of the greased dish. In a separate bowl add tomato soup, dried mustard, cider vinegar and brown sugar--stir with a spoon until well mixed. Pour the tomato soup mixture over the top of the ham balls. Bake uncovered at 350 degrees for 1 hour.

#### **#1450 - Blue Cheese Dip**

(by Shirley McNevich)

- 1 - 4oz. crumbled blue cheese
- 1 - 16oz. Breakstone's sour cream
- 1 envelopes Hidden Valley ranch salad dressing mix (dry)
- 1 cups Hellmann's mayo

In a bowl add sour cream, Hidden valley mixes, and mayo--stir until mixed. Add crumbled blue cheese--stir until mixed. Refrigerate until cold. Use as a vegetable dip or salad dressing.

#### **#1451 - Peaches and Cream**

(by Shirley McNevich)

- 3/4 cup flour
- 1 - 3.75oz. box Jell-O vanilla pudding mix (NOT instant)
- 1 tsp. baking powder
- 1 beaten egg
- 1/2 cup milk
- 3 TBSP butter (melted)
- 1 - 16oz. can DelMonte peach slices (drain but save the juice)
- 1 - 8oz. Philadelphia cream cheese (softened)
- 1/2 cup white sugar + 1 TBSP white sugar
- 1/2 tsp. cinnamon

In a bowl add flour, pudding mix and baking powder--stir. In a separate bowl add beaten egg, milk and melted butter--stir until mixed. Pour the egg mixture into the flour mixture--stir until mixed. Grease an 8 x 8 glass baking dish. Spread the pudding mixture into the bottom of the greased dish. Cut the drained peaches into bite sized pieces and spread them evenly on top of the pudding mixture. In a mixer add cream cheese, 1/2 cup white sugar and 1/3 cup of the reserved peach juice--beat until smooth. Pour the cream cheese



mixture evenly on top of the peaches. In a bowl add cinnamon and 1 TBSP white sugar--stir with a spoon. Sprinkle the cinnamon sugar mixture evenly on top of the cream cheese mixture. Bake at 325 degrees for 45 minutes. Cool completely, then refrigerate.

### **#1452 - Apple Bundt Cake**

(by Shirley McNevich)

6 baking apples (washed, peeled, cored and cut into bite sized pieces)  
5 TBSP white sugar  
2 tsp. cinnamon  
3 cups flour  
2 cups white sugar  
1 cup canola oil  
4 beaten eggs  
1/4 cup orange juice  
3 tsp. baking powder  
3 1/2 tsp. vanilla  
1 tsp. salt

In a bowl add 5 TBSP white sugar, cinnamon--stir. Add all apple pieces to cinnamon sugar mixture--toss and combine until coated. In a separate bowl add flour, 2 cups white sugar, baking powder, and salt--stir until mixed. Add canola oil, beaten eggs, orange juice, and vanilla--stir just until mixed. Grease a tube cake pan or bundt cake pan. Pour half of the batter into the greased pan. Spread half of the apples evenly on top of the batter. Pour the rest of the batter over the apple layer. Spread the rest of the apples over the top. Bake at 350 degrees for 1 hour to 1 hour 30 minutes--test after 1 hour. The top should be golden brown and inserted toothpick should come out clean and apples should be tender. Let it cool 15 minutes, then invert it on to a cake plate.

### **#1453 - Yellow Cream Cheese Cake**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
2 beaten eggs  
1 stick Parkay margarine (softened)  
1 - 3oz. Philadelphia cream cheese (softened)  
3 1/2 cups Domino's powdered sugar

2 beaten eggs

In a large bowl add cake mix, 2 beaten eggs and softened Parkay--stir until mixed (batter is thick so you may need to use your hands). Spread batter into a greased 9 x 13 cake pan. In a mixer add 2 beaten eggs, softened cream cheese--beat. Slowly add powdered sugar--beat. Pour the cream cheese mixture evenly on top of the cake batter. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness.

### **#1454 - Rhubarb Pudding**

(by Shirley McNevich)

2 cups rhubarb (washed and cut into bite sized pieces)

1 cup white sugar

2 eggs

1/2 cup milk

1/4 cup flour

1/2 tsp. baking powder

1/8 tsp. salt

1 tsp. lemon zest

dots of butter

In a bowl add eggs--beat with a whisk. Add white sugar--beat. Add milk--beat. Add flour--beat. Add baking powder--beat. Add salt--beat. Add lemon zest--beat. Add rhubarb pieces--stir with a spoon just until mixed. Pour batter into a buttered 9 x 13 cake pan. Dot butter pieces all over the top of the mixture. Bake at 375 degrees for 30-35 minutes. Cool completely. Serve with whipped cream or topping if desired.

### **#1455 - Apple Butter Cake**

(by Shirley McNevich)

2 1/2 cups CAKE flour

1 tsp. baking powder

1/2 tsp. salt

1 cup white sugar

1 tsp. baking soda

3/4 cup apple butter

2 eggs

1 cup Breakstone's sour cream

2 tsp. vanilla

1/2 cup softened Parkay margarine

Topping: 1/2 cup Domino's dark brown sugar (packed); 1 tsp. cinnamon; 1/2 tsp. nutmeg; 1/2 cup chopped nuts

In a mixer add white sugar, eggs and vanilla--beat. Add Parkay--beat. Add sour cream and apple butter--beat. Add salt, baking soda and baking powder--beat. Slowly add cake flour--beat until mixed, then beat for 2 minutes. Pour 1/2 of batter into a greased 9 x 13 cake pan. In a separate bowl add brown sugar, cinnamon, nutmeg and chopped nuts--stir until mixed. Sprinkle 1/2 of the nut mixture on top of the batter in the cake pan. Spoon the rest of the batter on top of the nut mixture. Sprinkle the rest of the nut mixture on top of the batter. Bake at 350 degrees for 35-45 minutes.

### **#1456 - Butter Cake**

(by Shirley McNevich)

1 box Betty Crocker butter recipe yellow cake mix (do not follow box directions)

4 eggs

1 stick butter (melted)

1 - 8oz. Philadelphia cream cheese (softened)

1 - 1lb. box Domino's powdered sugar

1 cup chopped nuts (optional)

In a mixer add cake mix, 2 of the eggs, and the melted butter--beat. Pour the batter into a greased 9 x 13 cake pan. Remove 1/2 cup of the powdered sugar for later--set aside. In a mixer add softened cream cheese, 2 eggs and the rest of the box of powdered sugar--beat. Pour the cream cheese mixture evenly over the cake batter in the cake pan. Sprinkle the chopped nuts over the top. Bake at 350 degrees for 35-40 minutes. Cool completely. Sprinkle the 1/2 cup powdered sugar all over the top before serving.

### **#1457 - Oyster Soup**

(by Shirley McNevich)

1 pint fresh oysters (do not drain)

1 quart milk

1 TBSP butter

salt and pepper to your taste

oyster crackers

In a saucepan add milk, salt, pepper--stir. Add the oysters/juice to the milk mixture--stir. Turn heat to medium--add butter and stir. Stir and heat mixture until just hot--do not let it boil. Serve with oyster crackers.

### **#1458 - Lemon Buttercream Cake**

(by Shirley McNevich)

1/2 cup softened butter  
1 1/2 cups white sugar  
1 cup milk  
1 tsp. lemon extract  
2 1/4 cups flour  
2 1/2 tsp. baking powder  
3 egg whites

In a mixer add egg whites--beat until stiff, then set aside. In a mixer add softened butter and white sugar--beat. Add lemon extract--beat. Add baking powder--beat. Slowly add milk--beat. Slowly add flour--beat well. Remove bowl from mixer--add beaten egg whites to the batter and stir with a spoon. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 25-35 minutes--test with a toothpick for doneness. Cool completely, then frost as desired.

### **#1459 - Candy Cane Fudge**

(by Shirley McNevich)

2 1/2 cups white sugar  
1/2 cup Parkay margarine  
1 - 5oz. can Carnation evaporated milk (NOT condensed)  
1 - 7oz. jar Fluff marshmallow  
1 - 8oz. bag Nestle's white chocolate bits  
1/2 cup crushed peppermint candy canes  
red food coloring

Place unwrapped candy canes in a Ziploc bag--crush them with a rolling pin until they are crushed very finely--measure out 1/2 cup of the crushed candy canes and set aside. Line a square fudge pan with foil, then butter the foil generously. In a saucepan over medium heat add white sugar, Parkay and evaporated milk--stir and bring to a boil. Once boiling, stir and cook for 5 minutes. Remove saucepan from heat and immediately add the whole jar of Fluff, vanilla bits, and a few drops of red food coloring--keep stirring until mixed and smooth. Add

the crushed candy canes--stir until mixed. Pour fudge into prepared fudge pan and let it cool completely. Refrigerate overnight. The next day, use edge of foil to remove fudge block from fudge pan--peel off the foil. Cut the fudge into squares. If you prefer, you can remove/cut fudge once cooled, and then refrigerate.

### **#1460 - Microwave Caramel Popcorn**

(by Shirley McNevech)

1 cup Domino's dark brown sugar (packed)  
1 tsp. salt  
1/4 cup Kayro lite corn syrup  
1 stick butter  
1/2 tsp. baking soda  
20 cups popped popcorn

Place the popped popcorn in a brown paper grocery bag--set aside. In a microwave safe bowl add brown sugar, salt, lite corn syrup and butter--microwave on high for 2 minutes, then stir. Microwave again on high in one minute increments until mixture is hot and smooth. Remove from microwave--add the baking soda and stir. Open the paper bag, pour the hot mixture over the popcorn, close the top of the bag and shake until coated.

### **#1461 - Orange Buttermilk Cookies**

(by Shirley McNevech)

Batter: 1 1/2 cups Domino's dark brown sugar (packed); 1 cup softened butter; 2 eggs; 1 TBSP orange zest (grated orange peel); 2 tsp. vanilla; 3 cups flour; 2 tsp. baking powder; 1 tsp. baking soda; 1/2 tsp. salt; 3/4 cup buttermilk

Frosting: 1 TBSP orange zest; 3 TBSP orange juice; 3 TBSP softened butter; 3 cups Domino's powdered sugar

In a mixer add brown sugar and butter--beat. Add eggs, orange zest and vanilla--beat. Add buttermilk--beat. Add baking powder, baking soda and salt--beat. Slowly add flour--beat. Drop batter by spoonfuls on to greased cookie sheets. Bake at 350 degrees for 10-12 minutes. Cool completely. Frosting: in a mixer add orange zest, orange juice, softened butter--beat. Add powdered sugar slowly--beat until smooth. Lightly frost the cookies.

## **#1462 - Coconut Muffins**

(by Shirley McNevich)

2 1/2 cups white sugar  
4 cups flour  
4 tsp. cinnamon  
4 tsp. baking soda  
1 tsp. salt  
1 cup Baker's angelflake coconut  
1 cup raisins (cover with water, bring to a boil, boil for 5 minutes and drain before using)  
4 cups grated carrots  
2 apples (washed, peeled, cored and grated)  
1 cup chopped pecans  
6 beaten eggs  
2 cups canola oil  
2 tsp. vanilla

Sift white sugar, flour, cinnamon, baking soda, salt into a large bowl. Add coconut, drained raisins, grated carrots, grated apples and pecans--stir well. Add beaten eggs, oil and vanilla--stir just until mixed. Spoon batter into muffin tins lined with cupcake liners--fill each 2/3 full with batter. Bake at 375 degrees for 20 minutes.

## **#1463 - Pumpkin Cheesecake Squares**

(by Shirley McNevich)

1 cup flour  
1/3 cup Domino's dark brown sugar (packed)  
5 TBSP softened butter  
1/2 cup chopped pecans  
Batter: 1 - 8oz. Philadelphia cream cheese (softened); 3/4 cup white sugar; 1/2 cup Libby's canned pumpkin; 2 eggs; 1 tsp. cinnamon; 1 tsp. vanilla

In a bowl add flour, brown sugar, softened butter and chopped pecans--mix well. Remove 3/4 cup of the pecan mixture--set aside. Press the remaining pecan mixture into a greased 8 x 8 baking pan. Bake at 350 degrees for 15 minutes, then remove from oven and let it cool to room temperature. In a mixer add cream cheese, white sugar and eggs--beat. Add cinnamon, vanilla and pumpkin--beat until smooth. Pour batter over the cooled crust. Sprinkle the 3/4 cup of the

pecan mixture (that you saved earlier) over the top of the batter. Bake at 350 degrees for 30-35 minutes. Cool completely, then refrigerate overnight. Cut into squares.

### **#1464 - Spicy Meatballs**

(by Shirley McNevich)

3lb. ground chuck  
1 cup Quaker quick oats  
2 eggs  
1 tsp. garlic powder  
1 tsp. pepper  
1 1/2 cups milk  
1 cup cracker crumbs  
1/2 cup chopped onions  
1 tsp. salt  
1 TBSP chili powder

Sauce: 1 cup Domino's dark brown sugar (packed); 2 TBSP Heinz ketchup; 1/2 tsp. liquid smoke; 1/2 cup chopped onions; 1 tsp. garlic powder

In a large bowl add ground chuck, quick oats, eggs, 1 tsp. garlic powder, pepper, milk, cracker crumbs, 1/2 cup chopped onions, salt and chili powder--mix with your hands until well mixed. Form the mixture into quarter sized to fifty cent piece sized meatballs and place them in a greased 9 x 13 glass baking dish. In a separate bowl add brown sugar, ketchup, liquid smoke, 1/2 cup chopped onions and 1 tsp. garlic powder--stir until mixed. Spread the brown sugar mixture on top of the meatballs. Bake covered at 350 degrees for 30 minutes, then uncover and bake at 350 degrees for 30 minutes longer or until browned.

### **#1465 - Chocolate Cracker Toffee Bark**

(by Rachel Guarini - friend)

1 jelly roll pan (lip on all sides)  
enough saltine crackers to entirely cover the bottom of the pan  
1 cup white sugar  
2 sticks butter (NO substitutes)  
1 - 12oz. bag Nestle's semi-sweet chocolate bits

Line a jelly roll pan with foil. Cover the foil with a single layer of saltine

crackers (they should all be touching each other). Break crackers to fit on the sides if needed. In a saucepan over medium heat add butter and white sugar--stir and bring to a rolling boil, then cook/stir for 5 minutes. Remove saucepan from heat and carefully spread the butter mixture over the top of all the crackers. Bake at 350 degrees for 8 minutes or until golden brown. Remove pan from oven and immediately sprinkle the entire bag of chocolate chips evenly over the top of the butter mixture--let them melt. Use a greased spatula to carefully spread the melted chocolate evenly over the top. Cool completely, then refrigerate until cold and hard. Once hard, break into pieces. Keep refrigerated.

### **#1466 - Ginger Cupcakes**

(by Shirley McNevich)

1 cup softened butter  
1 cup Domino's dark brown sugar (packed)  
2 eggs  
1 cup Brer Rabbit green label baking molasses  
4 cups flour  
1 tsp. baking soda  
1 TBSP boiling water  
1 tsp. ginger  
1/4 tsp. salt

In a mixer add butter, brown sugar--beat. Add eggs--beat. Add molasses--beat. In a measuring cup dissolve the baking soda in the boiling water--stir, then add to the batter and beat. Add ginger and salt--beat. Slowly add flour--beat. Line muffin tins with cupcake liners--fill each liner 2/3 full with batter. Bake at 350 degrees for 20 minutes.

### **#1467 - Sour Cream Frosting**

(by Shirley McNevich)

1/2 of a 12oz. bag Nestle's semi-sweet chocolate bits (6oz.)  
1/3 cup Breakstone's sour cream  
1 tsp. vanilla  
1/8 tsp. salt  
1 1/2 cups Domino's powdered sugar

In a microwave safe bowl add chocolate chips--melt chips in the microwave according to bag directions. Remove from microwave--let



the melted chocolate cool for 5 minutes. In a mixer add melted chocolate, sour cream, vanilla and salt--beat. Slowly add powdered sugar--beat until creamy.

### **#1468 - Potato Pie**

(by Shirley McNevech)

1 unbaked pie crust dough  
2 cups leftover mashed potatoes (warmed slightly)  
3/4 cup cottage cheese (cream style)  
1/2 cup Breakstone's sour cream  
2 eggs  
1/8 tsp. garlic powder  
1/8 tsp. cayenne pepper  
1/8 tsp. black pepper  
1 1/2 cups shredded Swiss cheese  
1/2 cup finely chopped onions  
8oz. bacon (fried, drained and crumbled)

Grease a deep dish pie plate with Pam--add unbaked crust and spray the inside of the crust with Pam and flute the edges. Place another pie plate in the crust to keep it flat during baking. Bake at 450 degrees until crust is nearly done (about 12 minutes). Remove from oven, remove second pie plate. In a mixer add mashed potatoes--beat. Add cottage cheese, sour cream and eggs--beat. Add cayenne pepper, black pepper and garlic powder--beat. Remove bowl from mixer--add Swiss cheese, chopped onions and crumbled bacon--stir. Pour mixture into baked pie crust. Bake at 425 degrees for 30-40 minutes or until top is golden brown.

### **#1469 - Peanut Butter Popcorn**

(by Shirley McNevech)

6 cups popped popcorn (plain--no butter)  
1/2 cup Kayro lite corn syrup  
1/2 cup white sugar  
1/2 cup Jif creamy peanut butter  
1 tsp. vanilla

Place popped popcorn in a very large bowl--set aside. In a saucepan over medium heat add corn syrup and white sugar--cook and stir to a soft boil (234-236 degrees on a candy thermometer). Remove from

heat--add peanut butter and vanilla. Stir until smooth. Pour peanut butter mixture over the popped popcorn--stir with a wooden spoon until coated.

### **#1470 - Beans and Rice**

(by Shirley McNevich)

2lb. ground chuck  
4 cups Minute rice  
1/2 cup chopped onions  
1 tsp. salt  
1/2 tsp. pepper  
1 regular size can pork 'n beans  
1 regular size can stewed tomatoes  
1/2 cup cut green beans  
1/2 tsp. French's yellow mustard  
1 TBSP Heinz ketchup  
a dash of Tabasco sauce (more if you wish)  
shredded cheese of your choice

In a skillet add ground chuck, chopped onions, salt and pepper--cook and stir until beef is browned. Cook the Minute rice according to box directions. Add cooked rice to ground beef--stir. Add pork 'n beans, stewed tomatoes, green beans, mustard, ketchup and Tabasco sauce--stir. Put a lid on the skillet--turn heat to simmer and simmer for 30 minutes (stir every few minutes). Place in bowls and add shredded cheese on top.

### **#1471 - Filled Oatmeal Cookies**

(by Shirley McNevich)

1 1/2 cups Parkay margarine  
2 cups flour  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. ground cloves  
2 tsp. vanilla  
4 eggs  
3 cups Domino's dark brown sugar (packed)  
1 1/2 tsp. baking soda  
4 cups Quaker quick oats  
Cream Filling: 1/3 cup Parkay margarine; 3 heaping TBSP Fluff

marshmallow; 1 cup Domino's powdered sugar; milk

In a mixer add 1 1/2 cups Parkay and brown sugar--beat. Add eggs--beat. Add salt, cinnamon, ground cloves, baking soda and vanilla--beat. Add flour slowly--beat. Add quick oats--beat. Roll the dough into walnut sized balls and place on greased cookie sheets--flatten each ball with the floured bottom of a drinking glass. Bake at 350 degrees for 8-12 minutes or until browned. Cool completely. In a mixer add 1/3 cup Parkay, Fluff marshmallow and powdered sugar--beat until smooth. If too thick to spread, add a tsp. of milk--beat. Add more milk until the cream filling is spreadable. Spread filling on the bottom of one cookie and top with a second cookie.

### **#1472 - Springform Caramel Cheesecake**

(by Shirley McNevich)

1 cup graham cracker crumbs  
3/4 cup finely chopped pecans + extra pecan halves for topping  
1/4 cup white sugar  
1/4 cup melted butter  
4 - 3oz. Philadelphia cream cheese (softened)  
3/4 cup caramel ice cream topping  
3 eggs  
2 TBSP milk  
1/2 cup Breakstone's sour cream

In a bowl add graham cracker crumbs, 3/4 cup finely chopped pecans, white sugar and melted butter--stir until mixed. Press the graham cracker mixture on the bottom and up the sides of an 8" springform pan. In a mixer add cream cheese--beat. Add 1/2 cup of caramel topping--beat. Add eggs and milk--beat until mixed. Pour batter into the graham cracker crust. Bake at 350 degrees for 40-45 minutes or until center is set. Cool cheesecake for 20 minutes. In a bowl add sour cream and 1/4 cup caramel ice cream topping--stir. Spread the sour cream mixture on top of the cheesecake. Cool completely, then refrigerate. The next day garnish the top with pecan halves before serving.

### **#1473 - Sugarless Raisin Cookies**

(by Shirley McNevich)

1 cup flour

1 1/2 tsp. cinnamon  
1 tsp. baking soda  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1 tsp. ground cloves  
1 tsp. ground allspice  
1 cup Quaker quick oats  
1 cup raisins (cover them with water in a saucepan, bring to a boil, boil for 5 minutes, then drain)  
1 cup unsweetened applesauce  
1/2 cup canola oil  
2 eggs  
2 tsp. vanilla  
1/2 cup chopped nuts  
4 packets Equal sweetener

In a bowl add flour, cinnamon, baking soda, salt, nutmeg, ground cloves, ground allspice, quick oats, and Equal--stir until mixed. In a mixer add eggs--beat. Add canola oil, vanilla and applesauce--beat. Slowly add flour mixture--beat. Remove bowl from mixer--add drained raisins and chopped nuts--stir. Drop spoonfuls of batter on to greased cookie sheets. Bake at 375 degrees for 10-12 minutes.

#### **#1474 - Microwave Apple Crisp**

(by Shirley McNevich)

6 cups baking apple slices (washed, peeled, cored and sliced)  
3/4 cup + 1/3 cup Domino's dark brown sugar (packed)  
1 cup flour  
1/3 cup Quaker quick oats  
1/4 cup softened butter  
1/2 tsp. cinnamon

Grease an 8 x 8 square glass microwaveable baking dish. Spread the apple slices evenly in the dish. Sprinkle 3/4 cup brown sugar all over the top of the apple slices. In a bowl add flour, 1/3 cup brown sugar, oats, butter and cinnamon--mix with your hands or a pastry blender until it makes crumbs. Sprinkle the crumb mixture all over the apple slices. Microwave on high for 9-12 minutes or until apples are tender.

#### **#1475 - Chocolate Marshmallow Fudge**

(by Shirley McNevich)

2 cups white sugar  
12 large marshmallows  
1/2 cup butter  
2/3 cup Carnation evaporated milk (NOT condensed)  
1 cup Nestle's semi-sweet chocolate bits

Line an 8 x 8 fudge pan with foil. In a saucepan over medium heat add white sugar, butter, evaporated milk and marshmallows--stir and bring to a boil. One boiling, cook and stir for 5 minutes (236 degrees on a candy thermometer). Remove from heat--add chocolate bits and stir until chocolate melts. Pour mixture evenly into the prepared fudge pan. Cool completely, refrigerate overnight, use foil to remove fudge from pan and then cut into squares.

### **#1476 - Baked Berry Dessert**

(by Shirley McNevich)

2 sticks softened butter  
1 1/2 cups white sugar  
4 eggs  
1 tsp. almond extract OR vanilla  
2 cups flour  
2 tsp. baking powder  
1 - 21oz. can cherry pie filling OR any berry pie filling  
Domino's powdered sugar (for dusting)

In a mixer add butter, white sugar and eggs--beat. Add almond extract (or vanilla) and baking powder--beat. Add flour slowly--beat. Pour batter into a greased 9 x 13 cake pan. Spoon the pie filling on top of the batter in any pattern you wish (about 2 inches apart). Bake at 350 degrees for 45-50 minutes--test with a toothpick for doneness. Serve warm or cold. When serving, serve each piece upside down on a plate and dust with powdered sugar.

### **#1477 - Oatmeal Peanut Butter Cookies**

(by Shirley McNevich)

1 cup butter  
3/4 cup Domino's dark brown sugar (packed)  
3/4 cup white sugar  
1 tsp. vanilla  
1 cup Jif crunchy peanut butter

2 eggs  
1 1/4 cups flour  
1 cup Quaker quick oats  
2 tsp. baking soda

Melt the butter. In a mixer add melted butter, brown sugar, white sugar and eggs--beat. Add vanilla and baking soda--beat. Add peanut butter and oats--beat. Slowly add flour--beat. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-14 minutes--best to do a test cookie on this recipe as the baking time varies for soft or crunchy cookies.

### **#1478 - Dried Beef and Potato Casserole**

(by Shirley McNevich)

6 red potatoes (peeled, boiled until tender with 1 tsp. salt, and drained)  
1/4lb. dried beef  
1 small onion (chopped)  
1/4 tsp. pepper  
2 TBSP Parkay margarine  
2 TBSP flour  
2 cups milk  
1 cup shredded sharp cheddar cheese  
2 slices buttered bread

Cook potatoes and set aside. In a skillet over medium heat add Parkay and the chopped onions--stir until butter is melted and onions are caramelized. Cut dried beef into bite sized pieces and add to the melted butter--stir and brown the beef. When beef is browned add flour--stir. Add milk and pepper--stir and cook until thick. Add shredded cheese--stir and cook until cheese melts. Slice the potatoes, then alternate layers of sliced potatoes and beef mixture into a greased 2qt. casserole dish. Cut the buttered bread into bite sized pieces and spread them over the top of the beef mixture. Bake at 350 degrees for 30-40 minutes or until hot.

### **#1479 - Tomato and Sausage Casserole**

(by Shirley McNevich)

1lb. ground loose sausage (remove casing)  
2 cups cooked rice

1 chopped onion  
shredded cheese (your choice of type)  
1 - 10.75oz. can Campbell's tomato soup  
salt  
pepper

In a skillet over medium heat add loose sausage--cook until sausage is browned. Drain off the grease but leave the sausage in the skillet. Make layers of sausage and rice in a greased 2qt. casserole dish (sprinkle each layer with some of the onions, salt and pepper). Pour the whole can of tomato soup evenly over the top. Bake at 375 degrees for 30 minutes--remove from oven and sprinkle shredded cheese all over the top. Return to oven and bake until mixture is hot and cheese is melted.

### **#1480 - Ham and Broccoli Pie**

(by Shirley McNevich)

1 unbaked 10" deep dish pie dough  
1 - 10oz. frozen broccoli (cooked and drained according to package directions)  
2 cups cooked/cubed ham  
1/2 to 1 onion (chopped)  
2 cups shredded Swiss cheese  
1 1/4 cups half and half  
3 beaten eggs  
salt and pepper to your taste

In a bowl add cooked/drained broccoli, cubed ham, chopped onions and shredded Swiss cheese--stir to mix. Salt and pepper mixture to your taste--stir again, then set aside. In a saucepan over medium heat add half and half--heat until hot but not boiling. When hot, remove half and half from heat--add beaten eggs and stir. Pour the half and half mixture over ham mixture--stir. Spray a deep dish pie plate with Pam, insert the pie dough, flute the edges and spray the inside of the pie dough with Pam. Pour the whole ham mixture into the pie dough. Place pie plate on a cookie sheet (to catch drips) and bake at 350 degrees for 45 minutes or until top is brown and pie is heated through.

### **#1481 - Burritos**

(by Shirley McNevich)

soft tortilla shells  
1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1 - 16oz. can refried beans  
chopped tomatoes  
4oz. shredded mozzarella cheese  
4oz. shredded cheddar cheese  
1 envelope taco seasoning  
1 jar salsa  
1 green bell pepper (chopped)  
sour cream  
shredded lettuce

In a skillet over medium heat add ground chuck, salt, pepper, chopped green bell pepper and chopped onion--cook until beef is browned. Remove skillet from heat--add taco seasoning--stir. Add refried beans and cheeses--stir. Scoop mixture into soft tortilla shells--roll them up and fold the edges. Place them on cookie sheets and bake at 350 degrees until hot. Serve with shredded lettuce, chopped tomatoes, salsa and sour cream.

### **#1482 - Next Day Casserole**

(by Shirley McNevich)

2 cups uncooked macaroni  
1 chopped onion  
4 hard boiled eggs (peeled and chopped)  
8oz. cubed cheddar cheese  
2 cups cooked/cubed ham  
1 - 10.75oz. can Campbell's cream of mushroom soup  
3 cups milk

In a bowl add mushroom soup and milk--stir until mixed. Add chopped onions and raw macaroni--stir. Add cubed ham and cubed cheddar cheese--stir. Add chopped eggs--stir. Scoop the mixture into a greased 2 1/2 qt. casserole dish. Cover the dish and refrigerate overnight. The next day put it on a cookie sheet in a cold oven--set temperature to 350 degrees and bake (covered) for 1 hour.



## **#1483 - Everything Cookies**

(by Shirley McNevich)

1 stick softened Parkay margarine  
1 cup Domino's dark brown sugar  
1 cup white sugar  
2 tsp. vanilla  
2 tsp. baking soda  
1 3/4 cups flour  
3 eggs  
1 1/2 cups Jif smooth peanut butter  
1 tsp. Kayro lite corn syrup  
3 cups Quaker quick oats  
4oz. or more Nestle's semi-sweet chocolate chips  
4oz. plain M&M's candies

In a mixer add Parkay, brown sugar, white sugar--beat. Add eggs--beat. Add peanut butter and Kayro--beat. Add baking soda and vanilla--beat. Add oats--beat. Add flour--beat. Remove bowl from mixer--add chocolate chips and M&M's--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-12 minutes (do a test cookie to figure out time for your oven). Cool on cookie sheets 2-3 minutes before removing.

## **#1484 - Zucchini Chocolate Chip Muffins**

(by Shirley Ross - friend)

1 1/2 cups flour  
3/4 cup white sugar  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 cup canola oil  
1/4 cup milk  
1 beaten egg  
1 TBSP lemon juice  
1 tsp. vanilla  
1 cup shredded zucchini (peel before shredding)  
1/2 cup Nestle's mini chocolate bits (more if you wish)

In a bowl add flour, white sugar, baking soda, cinnamon--stir. Add beaten egg, canola oil, milk, lemon juice, vanilla, shredded zucchini and mini chocolate bits--stir just until mixed (do not overstir). Place

cupcake liners into a muffin tin--fill each 2/3 with batter. Bake at 350 degrees for 17-20 minutes.

### **#1485 - Peanut Butter Banana Cake**

(by Shirley McNevich)

2 1/4 cups flour  
1 1/4 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1 cup ripe/mashed bananas (measure after mashing)  
1 tsp. vanilla  
1 cup buttermilk (if cold, sit on counter until room temperature)  
2/3 cup Parkay margarine  
1 1/2 cups white sugar  
2 eggs (sit on counter until room temperature)  
Frosting: 1 - 8oz. Philadelphia cream cheese (softened); 1/2 cup Kayro lite corn syrup; 1/2 cup Jif creamy peanut butter; 1 cup chopped peanuts (unsalted)

In a bowl add mashed bananas and buttermilk--stir and set aside. In a mixer add Parkay and white sugar--beat. Add eggs--beat. Add vanilla--beat. Add baking powder, baking soda and salt--beat. Add banana/buttermilk mixture--beat. Slowly add flour--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a mixer add cream cheese--beat. Add lite corn syrup--beat. Add peanut butter--beat until creamy. Spread the frosting on the cake--sprinkle the chopped peanuts on the top of the frosting.

### **#1486 - Ground Beef Tomato Stew**

(by Shirley McNevich)

1/2 lb. ground chuck  
1/4 tsp. pepper  
1 small onion (chopped)  
1 - 10.75oz. Campbell's tomato soup  
1/2 can of water (use the empty soup can to measure)  
1 cup frozen or fresh cut green beans  
1/2 cup frozen or fresh sliced carrots  
1 tsp. Worcestershire sauce

In a large skillet over medium add ground chuck, chopped onions and pepper--cook until beef is browned, then drain off any fat. Add tomato soup and water--stir. Add green beans, carrots and Worcestershire sauce--stir and cook until boiling--once boiling, turn heat to simmer. Stir and simmer until carrots are tender.

### **#1487 - Cheese Soup Macaroni and Cheese**

(by Shirley McNevich)

1 1/2 cups elbow macaroni (cooked according to box directions)  
2 - 10.75oz. cans Campbell's condensed cheddar cheese soup  
1 TBSP French's yellow mustard  
1/8 tsp. pepper  
1 cup milk  
2 slices buttered bread

Cook macaroni according to box directions--drain but do not rinse. In a large bowl add both cans of soup (do not add water), mustard and pepper--stir. Add milk slowly while stirring--stir until smooth. Add drained macaroni--stir gently. Pour whole mixture into a greased 2 qt. casserole dish. Cut the buttered bread into bite sized pieces and spread them over the top. Bake at 375 degrees for 30-45 minutes. Let it stand for a few minutes before serving.

### **#1488 - German Chocolate Toffee Cake**

(by Shirley McNevich)

1 box German chocolate cake mix (baked according to box directions in x 9 x 13 cake pan)  
2 TBSP Parkay margarine  
1 - 14oz. can Borden's sweetened condensed milk  
1 jar caramel ice cream topping  
1 can white frosting (or make your own)  
1 cup toffee bits

In a 9 x 13 cake pan, bake the cake according to box directions but add 2 TBSP Parkay margarine to the batter and beat before pouring into the cake pan and baking. Let the cake cool for 10 minutes, then use the handle of a wooden spoon to make holes through the whole top of the cake (about 1" apart). Pour the whole can of condensed milk evenly all over the top of the cake so it soaks down into the holes--use the back of the spoon end of the wooden spoon to spread

it evenly. Drizzle the caramel ice cream topping all over the top of the cake (as much as you wish). Cool to room temperature, then refrigerate until cold. Remove from refrigerator, frost the cake with white icing and sprinkle the toffee bits evenly over the top of the frosting. Keep refrigerated.

### **#1489 - Sand Tart Cutout Cookies**

(by Shirley McNevich)

1 3/4 cups flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 cup Crisco shortening  
1 cup white sugar  
1 egg  
1 tsp. orange zest (grated orange peel/rind)  
1 egg white  
cinnamon sugar for sprinkling

Into a bowl sift the flour, baking powder and salt. Once sifted, sift the dry ingredients again. In a mixer add white sugar and Crisco--beat. Add egg and orange zest--beat. Slowly add flour mixture--beat. Cover the mixer bowl with Saran wrap and refrigerate the dough overnight. The next day flour your counter. Form a baseball-sized piece of dough and place it on the flour--refrigerate the rest of the dough. Flour the top of the dough then use a rolling pin to roll the dough very thin (1/8"). Use any shape cookie cutters to cut the cookies. Repeat with the rest of the dough. Place cookies on greased cookie sheets. In a cup add 1/4 cup water and the egg white--beat with a fork. Brush the top of each cookie with the egg white mixture. Sprinkle each cookie with cinnamon sugar. Bake at 325 degrees for 8-10 minutes.

### **#1490 - Brazilian Cookies**

(by Shirley McNevich)

1/2 cup Crisco shortening  
1/2 cup softened butter  
1 cup white sugar  
2 eggs  
2 tsp. vanilla  
2 1/4 cups flour  
1/2 tsp. baking soda

1/4 tsp. salt  
2 cups chopped Brazil nuts (measure after chopping)  
1/2 cup Baker's angelflake coconut

In a mixer add Crisco, butter and white sugar--beat. Add eggs and vanilla--beat. Add baking soda and salt--beat. Slowly add flour--beat. Remove bowl from mixer--add chopped Brazil nuts and coconut--stir until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-12 minutes (longer if you want them crispy).

### **#1491 - Lemon Cutout Cookies**

(by Shirley McNevich)

2 1/4 cups flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
2/3 cup Crisco shortening  
1 cup white sugar  
1 egg + 1 egg yolk  
2 TBSP lemon juice  
1 tsp. lemon zest (grated lemon rind)

Into a bowl sift flour, baking powder and salt--once sifted, sift the mixture again. In a mixer add Crisco and white sugar--beat. Add 1 egg and 1 egg yolk--beat. Add lemon juice and lemon zest--beat. Slowly add flour mixture--beat. Refrigerate the dough overnight. The next day remove dough from refrigerator--flour your counter, place a baseball sized piece of dough on the flour, and flour the top of the dough (refrigerate remaining dough until you need more). Use a rolling pin to roll out the dough 1/8" thick. Cut cookies with a round cookie cutter. Repeat with all dough. Place cookies on to greased cookie sheets. Bake at 375 degrees for 12-15 minutes. Cool completely. Dust with powdered sugar if desired.

### **#1492 - Macaroni and Cheese Tomato Casserole**

(by Shirley McNevich)

1 cup uncooked pasta (cooked according to box directions)  
2 TBSP butter  
1 TBSP flour  
1 - 10.75oz. can Campbell's condensed tomato soup  
1 beaten egg

3/4 tsp. salt  
1/4 tsp. pepper  
1/2 cup shredded sharp cheese  
2 slices buttered bread

Cook pasta according to box directions--drain but do not rinse. In a large saucepan over low heat add butter--melt. Add flour--stir until smooth. Add tomato soup (do NOT add water)--stir and cook until it thickens. Remove saucepan from heat. Add beaten egg--stir. Add salt and pepper--stir. Add shredded cheese--stir. Add drained pasta--stir. Pour mixture into a greased casserole dish. Cut buttered bread into bite sized pieces and sprinkle them over the top of the casserole. Bake at 350 degrees for 25-30 minutes or until heated through and bread pieces are browned and crispy. If you wish, you can sprinkle more shredded cheese on top before adding the bread pieces.

### **#1493 - French Onion Soup**

(by Shirley McNevich)

6 large yellow onions (washed, peeled and sliced)  
12 beef bouillon cubes  
1/2 tsp. salt  
1 cup Parkay margarine  
8 cups hot water  
2 TBSP Worcestershire sauce  
1 loaf French bread  
shredded Swiss cheese

In a frying pan over medium heat add Parkay and sliced onions--stir and cook until onions are caramelized. In a crockpot add hot water and bouillon cubes--stir until cubes dissolve. Add salt and Worcestershire sauce--stir. Empty contents of the frying pan (onions and margarine) into the crockpot--stir. Put lid on crockpot--set heat to medium low and cook for 4 to 6 hours--stir occasionally. You can serve soup as is--if you wish, scoop soup into serving crocks, slice bread into bite sized pieces. Sprinkle bread pieces on top of soup in each bowl--sprinkle shredded Swiss cheese on top of each bowl of soup. Bake at 350 degrees until cheese is melted.

### **#1494 - Potato Burgers**

(by Shirley McNevich)

1lb. ground chuck  
2 cups grated raw potatoes (peel before grating)  
1/4 cup grated onions  
1 1/2 tsp. salt  
1/4 tsp. pepper

In a large bowl add ground chuck, grated potatoes, grated onions, salt and pepper--mix with your hands. Form the mixture into hamburger patties. Cook them in a skillet with a little oil or cook them on a grill.

### **#1495 - Mashed Potato Casserole**

(by Shirley McNevich)

1lb. ground chuck  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
1 - 16oz. can cut green beans (drained)  
1 - 10.75oz. can Campbell's tomato soup  
1/4 cup water  
3 red potatoes (cooked and mashed)  
1 beaten egg  
1/2 cup (or more) shredded sharp cheddar cheese  
1 TBSP butter  
milk

In a skillet over medium heat add ground chuck, chopped onions, salt and pepper--cook until meat is browned, then drain off any grease. Add drained green beans--stir. Add tomato soup--stir. Add water--stir. Grease a casserole dish. Scoop the whole mixture into the greased casserole dish. Cook potatoes in boiling water until tender--drain and mash them with a potato masher. Add beaten egg and butter to the potatoes--stir. Add just enough milk to make the potatoes creamy--stir. Scoop the mashed potatoes on top of the green bean mixture. Bake at 350 degrees for 20 minutes, remove from oven and add shredded cheese on top. Return to oven and bake 15-20 minutes longer or until cheese is melted.

### **#1496 - Grilled Ranch Chicken**

(by Shirley McNevich)

3 TBSP Hidden Valley Ranch dressing powder

3 TBSP olive oil  
1/3 cup lemon juice concentrate  
4 boneless/skinless chicken breasts

In a bowl add ranch dressing powder, olive oil and lemon juice concentrate--stir. Poke the chicken breasts repeatedly with a fork and salt and pepper the chicken breasts to your taste. Put the chicken breasts in a Ziploc bag--pour the ranch mixture in with the chicken. Squeeze all air out of the bag and zip the bag--refrigerate for a few hours. Place chicken breasts on your grill and cook until tender and no longer pink. To make them in the oven, place chicken breasts in a greased glass baking dish. Pour any leftover ranch mixture over the chicken. Cover with foil and bake at 400 degrees for 1 hour (turn pieces halfway through cooking time).

### **#1497 - Pumpkin Custard Pie**

(by Shirley McNevich)

2 beaten eggs  
3/4 cup white sugar  
1/2 tsp. salt  
2 TBSP flour  
1/2 tsp. cinnamon + extra for sprinkling  
1 cup Libby's canned pumpkin  
1 1/2 cups milk  
1 - 9" unbaked pie crust dough

In a bowl add eggs--beat. Add white sugar, flour, 1/2 tsp. cinnamon and salt--stir well. Add pumpkin--stir well. Slowly add milk--stir until smooth. Grease a 9" pie plate. Place dough into the greased pie plate, spray the inside of the dough with Pam. Flute the edges of the pie dough. Pour the pumpkin mixture into the pie crust dough. Sprinkle cinnamon (your choice of amount) on the top of the pumpkin mixture. Place the pie plate on a cookie sheet (to catch drips). Bake at 425 degrees for 15 minutes, then reduce heat to 350 degrees and bake 40 minutes longer. Test with a tableknife for doneness.

### **#1498 - Garlic Shrimp Dip**

(by Shirley McNevich)

1 - 8oz. Philadelphia cream cheese (softened)  
1 - 4.5oz can tiny baby shrimp (rinsed and drained)



1/8 tsp. garlic salt  
1/2 cup Miracle Whip salad dressing  
1/3 cup grated onions  
good quality crackers

In a mixer add softened cream cheese and Miracle Whip--beat. Add grated onions and garlic salt--beat. Remove bowl from mixer--add rinsed/drained baby shrimp--stir. Refrigerate until cold. Serve with good quality crackers.

### **#1499 - Walnut Bundt Cake**

(by Shirley McNevich)

3 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup softened butter  
2 cups white sugar  
2 eggs  
1 cup milk  
2 tsp. vanilla  
1lb. Black Diamond walnuts (chopped)  
1 tsp. cream of tartar  
1/4 cup Domino's powdered sugar  
1 TBSP milk

In a mixer add 2 egg whites--beat until stiff. Add cream of tartar to egg whites--beat until stiff--set aside. In a mixer add butter and white sugar--beat. Add 2 egg yolks and salt--beat. Add baking soda--beat. Add 1 cup milk and vanilla--beat. Slowly add flour--beat. Remove bowl from mixer--add chopped walnuts and stir. Add egg white mixture to the batter--fold into the batter using a spoon. Pour batter into a greased bundt cake/tube cake pan. Bake at 350 degrees for 55-65 minutes or until inserted toothpick comes out clean. Cool for 15-20 minutes, invert on to a cake plate. In a bowl add powdered sugar and 1 TBSP milk--stir until a glaze forms. Drizzle the glaze over the cake.

### **#1500 - Cream Cheese Snickerdoodles**

(by Shirley McNevich)

1 - 18oz. roll refrigerated Pillsbury sugar cookie dough (place on counter until room temperature)

2oz. softened Philadelphia cream cheese  
1/2 cup Domino's powdered sugar  
1 tsp. vanilla  
2 heaping TBSP white sugar  
2 tsp. cinnamon

Make sure cookie dough is at room temperature. Start your mixer (empty)--rip off small pieces of the cookie dough and put it carefully into the mixer while it's running. Continue until all of the dough is being mixed in the mixer. Add softened cream cheese--beat. Slowly add powdered sugar and vanilla--beat until smooth. Form the dough into walnut sized dough balls. In a bowl add white sugar and cinnamon--stir until mixed. Drop dough balls one at a time into the cinnamon sugar mixture--roll until coated. Place completed dough balls on to greased cookie sheets two inches apart. Flatten each cookie slightly with the back of a wooden spoon. Bake at 350 degrees for 10 minutes.

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- #1453 – Yellow Cream Cheese Cake (page 105)
- #1472 – Springform Caramel Cheesecake (page 115)

### **Soups:**

- #1265 – Turkey Pot Pie (page 9)
- #1317 – Slow Cooker Potato Chowder (page 36)
- #1337 – Cream of Celery Soup (page 47)
- #1346 – Italian Wedding Soup (page 52)
- #1347 – Macaroni and Cheese Soup (page 52)
- #1348 – Italian Vegetable Soup (page 53)
- #1355 – Spinach Meatball Soup (page 57)
- #1413 – Creamy Crab Soup (page 86)
- #1435 – Hot Brown Soup (page 97)
- #1457 – Oyster Soup (page 107)
- #1486 – Ground Beef Tomato Stew (page 122)
- #1493 – French Onion Soup (page 126)

### **Appetizers:**

- #1266 – Shrimp Bread Appetizer (page 9)

### **Drinks/Punch:**

- #1267 – Frozen Coconut Punch (page 10)

### **Salads:**

- #1289 – Kidney Bean Taco Salad (page 22)

### **Dips/Spreads:**

- #1302 – Ham Dip (page 28)
- #1399 – Cheddar Cheese Log (page 80)
- #1436 – Sour Cream Dip (page 98)
- #1440 – Cheesy Bacon Dip (page 99)

#1450 – Blue Cheese Dip (page 104)

#1498 – Garlic Shrimp Dip (page 128)

**Breakfast:**

#1318 – French Toast Casserole (page 37)

#1418 – Quick Scrambled Eggs and Ham (page 89)

**Fudge/Candies:**

#1342 – Hard Chocolate Fudge (page 49)

#1377 – Butter Crunch Candies (page 69)

#1381 – Creamy Butter Pecan Fudge (page 71)

#1459 – Candy Cane Fudge (page 108)

#1460 – Microwave Caramel Popcorn (page 109)

#1465 – Chocolate Cracker Toffee Bark (page 111)

#1469 – Peanut Butter Popcorn (page 113)

#1475 – Chocolate Marshmallow Fudge (page 116)

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